Curries

*Minced chicken & scallion dumplings simmered in classic chili sauce...18

Wok tossed chicken in a garlic curry...16

*Paneer cubes in a red chili curry...16

*Green chili, spinach & chinese parsley curry with black tiger shrimp...22

*Assorted seasonal vegetables & tofu in manchurian sauce...17

Sliced lamb in whiskey black bean sauce...20

Sides

*Lotus egg wrap chicken chili garlic noodles....9

Rice vermicelli with roasted cashew, chopped walnuts & golden raisins....8

Steamed long grain rice.... 6

Vegetable stirfried noodles...7

*Langostino & shrimp szechuan fried rice....9

Spinach corn rice.....8

Capsicum fried rice...8

Sautéed Chinese greens...6

Dessert

Chilled Lychees ...6

Mango raspberry mousse cake...7

As we use fresh market produce, menu may be subject to change.
Auto gratuity of 18% applicable for parties of 5 or more.
Menu parings have been designed by the chef to create complementing flavors, substitutions are not recommended.

* Denotes the hot dishes on the menu



247 E 50TH STREET, NY, NY 10022

TEL: (212) 223 4959 www.ichinrestaurant.com

Free Delivery from 40th Street to 55th Street Between 1st & Madison Avenue

Hours: Lunch: Monday to Friday 12-90 - 3-90 p.m. Saturday 12-30 - 3-30 p.m.

Dinner: Monday to Thursday 5-30 p.m. - 10-30 p.m. Friday & Saturday 5-30 p.m. - 11-00 p.m.

The cuisine at i-chin is a marriage of classical Chinese cooking with Indian herbs, spices & seasonings.

Centuries ago Chinese migrants brought to India their traditional Szechwan, Cantonese & Hakka fare and spiced it up with the colors of local ingredients creating a fascinating new cuisine-Sino Indian.

i-chin brings to you the upscale sophisticated wave of flavor forward Indian Chinese diving that's sweeping India; a break out sino indian cuisine that incorporates a large swath of regional Indian ingredients and influences of south east asian cuisine making it fresh & exciting.

Chef Owner: Vik Lulla

Appetizers

*Stir fried chili chicken in banana leaf wrap...9

Spiced lamb spring rolls, cilantro mint chutney...10

Seafood dim sum in chinklang, chili oil & mushroom soy sauce (4pcs)...8

*Ginger marinated chicken lollipops, hot garlic sauce, (4pcs)...10

Shrimp two ways, shumai & golden fried with mandarin ginger dip (4 pcs)...11

Potato croquette on sugarcane skewer, pineapple & hoisin sauce (4 pcs)...9

Soups

*Sour & pepper soup with chicken, egg threads, wood ear, tofu, scallion, puffed rice...6

*Velvet corn soup with green chili6

Coconut scented broth with shrimp, rice noodle, shallots, coriander leaves...8

Salads

Sesame ginger basted grilled chicken chinese greens ...10

*Spiced beef, seasonal greens and star fruit with carom & mango powder vinaigrette...12

Main Course

Poultry & Meat

Tellicherry pepper crusted angus filet mignon & spiced potatoes...30

*Fermented black bean, tomato & chardonnay sauce chicken with vegetable noodles...20

*Wok tossed crispy szechuan lamb and capsicum fried rice...22

Soy tamarind glazed lamb chops, chinese mustard, walnuts with palm sugar vinaigrette...28

Fish & Seafood

Lobster tails in a ginger scallion shaoxing sauce with bokchoy ...32

Pan seared sea bass in a chili orange reduction infused with fennel seeds & sautéed vegetables ...30

* Grilled salmon in a hot soy ginger sauce with scented steamed rice ...24

Black tiger prawns in coconut flavored pineapple sauce & pineapple fried rice...26

Vegetables

*Paprika and fenugreek seasoned baby eggplants in garlic sauce on a bed of tofu fried rice...20

*Broccoli, snap peas, tofu, baby corn, peppers in hot chinese parsley pesto & steamed rice...20

international gourmet kitchen
Tel: (212) 216-9421 Fax: (212) 216-9597 505 8th Ave. New York, NY 10018 igknyc.com

Honse Blend 51.50 \$1.75 Dark Reasat \$1.75 \$2.00 Decaf \$1.50 \$1.95 Flavored Coffee \$1.50 \$1.95 Espresso \$1.75 \$2.50 Cappuino \$2.75 \$1.25 Cafe Larre \$2.75 \$1.25 Cafe Larre \$2.75 \$1.25 Cafe Larre \$2.75 \$1.25 Mochacemo \$1.00 \$1.50 Hot Chocolare \$2.00 \$2.50 Cafe Aulait \$2.25 \$2.75 Mochacemo \$2.20 \$2.50 Cafe Aulait \$2.25 \$2.75 Americano \$2.25 \$2.75 Breakfast Hot Oatmeal \$5.00 \$2.50 Cafe Aulait \$2.25 \$2.75 Breakfast Hot Oatmeal \$5.00 \$2.50 Cafe Aulait \$2.25 \$2.75 Breakfast Hot Oatmeal \$5.20 You'll Fare Aulain \$5.20 You Cream Cheese Lov Cream Cheese Lov Cream Cheese Lov Cream Cheese Lov Cream Cheese Flavored Cream Cheese Lov Cream Cheese From the Grill Two Egg sandwich Two Toas on a Platur Uncharter Omelette Henne From To Toas on a Platur Vegetable Omelette Henne From To Toas on a Platur Vegetable Omelette Henne From To Toas on a Platur Uncharter Toas on a Platur Vegetable Omelette Henne From To Toas on a Platur Vegetable Omelette Henne From To Toas on a Platur Vegetable Omelette Henne From To Toas on a Platur Vegetable Omelette Henne From To Toas on a Platur Vegetable Omelette Henne From To Toas on a Platur Vegetable Omelette Henne From Toas on a Platur Vegetable Omelette Henne From To Toas on a Platur Vegetable Omelette Henne From Toas on a Platur Vegetable

Pancakes (3 Pancakes served with Sausage of French Toase (4 pieces of ET, served with S

Bakery

Fat Etce Yogurt Moffins

Croissants

Danishes

		Tea	
		rea	
Iced Sm			Med Lg
\$2.50	\$3.00	Fresh Brewed Iced Tea	\$2.25 \$2.75
		English Breakfast	\$1.75 \$2.00
\$2.75	\$3.25	Earl Grey	\$1.75 \$2.00
32./)	33.23	Peppermint	\$1.75 \$2.00
\$3.75	54.25	Lipton	\$1.50 \$1.75
\$3.75	\$4.25		
\$4.00	\$4.50		
		D	4
\$3.00	\$3.50	Make Your own Burri	UO \$7.35
33.00	33.30		
		Wrapped or Open	
		Char Broiled Sreak Grilled Chie	ken
		Toppings	
Lg \$3.0	0		
	\$2.99	Pieco De Gallo Corn	Rice
	\$2.99	Onions Sour Cream	Lertuce
	02.77	Peppers Cheese	Beans
	\$0.75	Guacamole add \$1,00	
	50.95		
	\$1.10		
	\$1.50		
	\$1.95	0 1:11	
	\$2.25	Quesadilla	S
		Questiania	O .
	\$1.75	Cheese	\$6.35
	\$2.25	Steak	\$7.35
	\$2.50	Chicken	\$7.35
	\$2.75	Vegetarian	\$7.35
arrer	\$3.25		
	33.93		
		C :11	
		Grill	
	\$4.25	GIM	
	\$4.25	*Please check our daily specialty sandwiches an	d burgers
	34.25	Burgers	
	54-25		
	0 1-40	Classic	\$4.75
	\$4.25	Cheese	\$ 5.25
		Bacon	\$5.75
	\$4.25	Mushroom Swiss	\$5.75
		California	\$5.99
	54.25	BBQ	\$5.25
		6 - 1 - 1	
lot Samer)	S4 25	Sandwiches	
		Philly Cheese	\$7.35
econ)	\$4.25	Grilled Pastrami	\$6.75
sage or Bacon)	54.25	Reuban Cuban	\$6.95
		Gyro (Beef or Chicken)	\$6.95 \$6.95
	\$1.75	Fries	\$1.95
	\$1.75	Sweet Potatoes	\$2.50
	\$2.00	Seasoned Fries	\$2.50
		Onion Rings	\$2.95

\$2.95

Udon & Asian Corner

Udon

Miso	\$7.35
Veg. Tempura	\$7.3
Chicken	\$7.35
Becf	\$7.35
Fried Tofu	\$7.35
Shrimp Tempura	\$8.35
Earh addinoual topping \$1.00 Soba (buckwheat) \$1.00	
Rice Bowls	
Beef Curry	\$7.35
Chicken Curles Curry	\$7.35
Beef (reg.or spicy)	\$7.35
Chicken (reg. or spicy)	\$7.35
*Additional Brown Rice \$1	
Ramen	
Vegetable	\$7.35
Beef	\$7.35
Chicken	\$7.35
Fried Tofu	\$7.35
Kımchi	\$7.35
Shrimp	\$8.35
m.t	
Pho	
Clucken	\$7.35
Beef	\$7.35
Vegerable	\$7.35
Shrimp	\$8.35
Pad Thai	
Chieken	\$7.35
Chicken and Shrimp	\$7.35
Beef	\$7.35
Shrimp	\$8.35
Yaki Soba	
Chicken	\$7.35
Beef	\$7.35
Shrimp	\$8.35

Pasta \$7.35

(Choose one pasta)

-Bow Tic -Ferrucini -Linguinie -Penne
-Rigaroni -Whole Whear Penne -Basil Cream -Garlic & Olive Oil

Toppings

(Choose 3 Toppings) (Choose I Meat)
Broccoli Gilled Chicken
Mushrooms Breaded Chicken
Ontons Bacon
Peas Nieuball
Peppers Italian Sausage
Spinach Shrimp
Tomato
Black Olives
Zucchini
Sundried Tomato
Mozzarella
Parinessan Sandwiches

Old Fashion Tuna Sandwich	\$7.35
Slow Roasted Turkey Sandwich	\$7.35
Blackforest Hant Sandwich	\$7.35
New York Roast Beef	\$7.35
Avocado and Tomaro Sandwich (Vegerarian)	\$5.95
	\$6.9
Farm Fresh Egg Salad Sandwich	85.95
	\$6.95
California Wrap	\$6.95
Smoked Turkey Wrap	\$6.99
	\$5.95
Sun Turkey Wrap	\$6.95
Caesar Wrap	\$6.99
Spice Pepper Turkey Sandwich	\$7.35
	\$7.35
Italian Sandwich	\$7.35
Chicken Cacsar Wrap	57.35
Chicken Caesar Sandwich	\$7.35
Tex Mex Wrap	\$6.99
Bault Mi Sandwiches	
-Chickru	\$7.3
-Pork	\$7.35
	Black forest Ham. Sandwich New York Ross Beef Avocado and Tomato Sandwich (Vegetarian) Cranberry Turkey Sandwich Granberry Turkey Sandwich Gountry Chicken Salad Sandwich Country Chicken Salad Sandwich California Wrap Smoked Turkey Wrap Vegetarian Wrap Sun Turkey Wrap Vegetarian Wrap Sun Turkey Turkey Sandwich Fresh Mozzarella Captree Italian Sandwich Chicken Cacsar Wrap Chicken Cacsar Sandwich Tex Mex Wrap Salad Mit Sandwiches -Chicken

Create Your Own Salad

Small with 6 Toppings \$7.35 Large with 8 Toppings \$8.50

	Choose From -Romaine -Iceberg	
ı	Meat	

-House Mix -Spinach -Chopped Kale -Arugula Nuts & Cheese Dried Fruits

Grilled Chicken	Raisin
Italian Tuna	Sunflower Seeds
Roasted Turkey	Walnuts
Shrimp	Almonds
Ham	Ctanberries
Bacon	Mixed Nuts
Crab Meat	
Breaded Chicken	
Cajun Chicken	

Toppings

Alfalfa Arrichoke	Cotn	Pasta Red Onion
Asparagus Avocado Beets Black Olives	Cucumber Egg Egg Whites	Roasted Pe Sliced Pepp Sundried T Tofu
Broccoli Carrot Celery	Garbanzo Beans Green Olives Green Peas Hearrs of Palm	Tomato Chow Mair
Cherry Tomato Snow Peas	Kidney Beans Fresh Oranges Mushroom	Green App

Isamie Vinaigtette slian nousand Island il & Vinegar nesar oney Mustard Isamic Vinegar ench	FF Tourato Basil FF Italian Creamy Italian Blue Cheese FF Ranch Ranch FF Ginger Asiau Sesame Ginger	FF Raspbi Lemon Ho Lemon Jui Olive Oil Red Wine Salt & Pep
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Sushi

	"Selectron changes daily	
	California Roll	\$4.75
	Avocado Cucumber Roll	\$4.75
	Tuna Roll	\$4.95
	Salmon Roll	54.95
	Spicy Tima Roll	85.25
	Spicy Salmon Roll	85.25
	Spicy Shrimp Roll	\$6.50
	Tuna and Avocado Roll	85.45
	Salmon with Avocado Roll	\$5.45
	Eel and Avocado Roll	\$5.50
	Shrimp Tempura Roll	\$6.50
	Dragon Roll	\$8.95
į,	Rainbow Roll	\$8.95
	Sushi Combo	\$10.95
	Spring Roll	
	-Vegetable	\$3.50
	-Shrimp	\$3.50

Soup

Soup "Selection changes daily	
*Selection changes daily	
Sm.\$2.99 Lg. \$3.99	
-Miso	-Shripp and Sausage Gumbo
-Cartot	-Cream of Broccoli
-Chicken Noodle	-Broccoli & Cheese
-Vegetable	-Boston Claus Chowder
-Split Pea	-Manhattan Clam Chowder
-Beef Barley	-Chieken Cotn Chowder
-Lobster Bisque	-Lentil
-Shrimp Bisque	-Tomato Florentine
-Beef Chili	-Italian Wedding
	and more
C · 1	

Specials

* Selection changes daily	
Job Chae (Glass Noodles)	\$7.9
Kalbi (Matinated Short Rib) Tacos	\$7.9
Skirt Steak Nacho	\$7.
French Dip	\$7.3
Steamed Pasitanii	\$7.3
Philly Cheese	\$7.5
Smoked BBQ Brisker Sandwich	\$7.5
BBQ Pulled Pork Sandwich	\$7.5
Steamed Cornbeef Sandwich	\$7.
Bi Bim Bab	\$8.5
Korean Style Spicy Beef Soup	\$7.9
Korean Style Spicy Pork Ricebowl	\$7.9
Spicy Curry Udon	
-chicken	58.3
-beef	\$8.3
-vegetable	58.3
Spicy Soft Tofu Soup w/ seafood	\$8.3
Mongolian Stir Fry Noodle	
-chicken	58.3
-beef	\$8.3
-shrunp	\$8.3
-vegetable	\$8.3

International Gourmet Kitchen

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SUSHI	
56. Sushi A 8pcs of Sushi & 1 Cali. Rell 15.00	SUSHI & SASHIMI A LA CARTE
67. Sushi B 10pcs of Sushi & I Call. Roll. 18.96	Tamago Egg Custard 2.50 Kani Crab 2.50
68 Sushi Special	Shake Salmon 3.00 (Harang 3.90
10pcs of Deluxe Sushi, I Spicy Tune Roll &	Sazaki Striped Bass 3.00 Amade Taiifiah 2.50
! Yellowisii Hand Roll 25.99	Sawara Spanish Mackerel 3.00
69. Sushi Special for Two	Ebi Shrump. 2.50 Ike Squid. 2.50 Take Octoms 2.50 Sake Mackerel. 2.50
70. Chirashi Assorted sliced raw fish on a	Take Octopus
bed of Vinegared rice	Hamachi Yellowidi3.50 ManuroTuna 3.00
71. Chirashi Special 25.00	Hokki Gei Alaskan Ciam
72. Tekka Don Sliced Tune fish on a bed of	Ama Fhi Swort Shrimp (Seasonal) 3.00
Vinegared rice	Tehiko Fiving fish me. 3.00 Scallep
* MGB001105 21.00	Ikura Salmon roe 3.50 Unagi Eci 3.50
A . ATTENDED	Uni Ses Urchin 4.50 Toro Fetty Tuna 4.90
SASHIMI	
73. Sashinni Assorted sliced raw fish 20.90	ROLL A LA CARTE
74. Sashimi Special	Kappamaki Cucumber 3.50 Norimaki Squash 3.50
Assorted sliced raw fish	Osbinkemaki Pickie 3.50 Avocado maki 3.50
75. Sashimi Special for Two 52.00	California maki 4.50 Tekkamati Tuna 5.66
ROLL SUSHI	Alazken Roll Salmon and Avocado 6.06
76. Reli Combination Takka Reli.	Boston Roll Lettuce, Shrimp and Cucumber 7.90
	Salmon Skin Roll with Cucumber 5.06
	Negikamachi Roll Yellowsii & Scallion 6.00
77. Futomaki (Giant Bell)Egg custerd, Squash,	Unskyu meki Eel & Cucumber 5.50
Spinach, Flying fish roe, Crab, Pickles 13.50	Ikurakyu maki Salmon roe & Cucumber 7.00
	Tehiko maki Flying fish roe & Cucumber 7.00
SUSHI & SASHIMI COMBO	Vegetable Roll Avocado, Spinach, Asperagus, Cucumber and Lettuce
78. For One 27.00	Shrima Tempura Roll 8.00
79. For Two	Negitero maki Fatty Tuna & Scallion
77. 1.00 2.00 32.00	/Unikyu maki Ses Urchin & Cucumber. 9.00
0010110110	Tuna Tempura Roll 9.06
SPICY ROLLS	Soft Shell Crab Tempura Roll 9.06
Типи 6.50	Dragon Reli Ecl, Roe, Avecado & Cucumber 12.6
Yellowtail Holl	Rainbow Roll California Roll rapped in Tuna,
California roll 5.00	Salmon & White Fish 12.60

Japanese Restaurant

IKENO HANA

Take Out Menu

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Business Hour
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Sat 12:30pm-3:30pm
Dinner Sun-Thu 5:00pm-11:00pm
Fri 5:00pm-11:30pm
Sat 5:30pm-11:30pm

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APPETIZERS

	1.Age-Dofu Deep fried Tofu with	
	grated radish & ginger	5.5
	2. Shumai Steamed Shrimp Dumplings	6.0
	3. Gyoza Fried Dumplings	6.0
	Tatauta-Age Lightly deep fried,	
	marinated Shrimp & Chicken	. 7.5
	5. Asparagus w/ Sesavac sauce (Cold)	6.0
	@Asari Sautéed Littleneck clams	7.5
	7. Yakitori Broiled Chicken on Skewers	6.0
h	Alkayaki Broiled Calamari w/ Sauce	. 7.0
	9. Fried Calamari	7.0
	10.Ebi Kushiyaki Grilled Shrimp/ Skewer	. 7.5
	11. Tuna Tataki Sliced rare Tune fish	
,	w/ Seasoned sauce	15.0
/	12. Beef Tataki Sliced rare Beef w/ sauce	12.0
	13. Negimaki Scallions rolled in thinly sliced	
	Beef and broiled w/ Sauce.	7.5
	14, Suzhi Assorted Sushi / 5 pes	9.0
C	(B)Sashimi Asserted Sashimi / 7 pes	12.0
(4)	16. Tempura /Shrisip & Veggles, Shrimp only	
	Veggies only or Octopus & Veggies	7.3
	17.Edwarze Boiled Green Soybean	6.0
	18.Oshitashi Cold/Boiled Spinach	6.9
	19.Spinsch Gome-seCold/Boiled Spinsch	
	w/ sesame sauce	5.0
	20. Shiltake Sautéed Shiltake Mushroom	8.0
	21.Soft Shell Crab Tempura	9.0
	79117179-	
	Soup & Salad	
	22.Miso Soup Soybean Soup	2.5
	23.Clam Mise Scup	6.0

ENTREES

TEMPURA Lightly Deep Fried	
27. Vegetables Only	14.00
28. Shrimp & Vegetables	16.50
29. Shrimp Only	18.00
30. Mixed Seafood & Vegetables	19.50
KUSHI-AGE Fried & Breaded on Skew	ers
31. Shrimp & Vegetables	16.50
32. Beef & Vegetables	
33. Beef, Scafood & Vegetables	19.50
SUKIYAKI	
Cooked with Suklyaki sauce in a pat	
34. Chicken & Vegetables	14.50
35. Pork & Vegetables	14.50
36. Beef & Vegetables	19.00
37. Seafood & Vegetables	19.00
TERIYAKI Broiled with Teriyaki Sauce	
38. Chicken	14.50
39, Pork	14.50
Scallions rolled in thinly silced Beef	16.50
41. Beef	18.00
42. Fish Of The Day	17.00
43. Shrimp	18.90
44. Tuna	23.00
45. Salmon	18.00
46. Scallop	18.60

KUSHI-YAKI Grilled & on Skewers	
47. Shrimp & Vegetables	16.50
48. Beef & Vegetables	18.00
49. Beef, Seafood & Vegetables	19.50
KATSU Lightly breaded Cutlet	
50. Katsu don '	
Pork Cutlet, w/ Egg sauce on a bed of Rice	
S1. Tonkatsu Pork Cutiet with Sauce	14.50
52. Chicken Katsu	
Chicken Cutlet w/ Special Sauce	. 14.50
53. Beef Katsu	
Beef Cutlet with Special sauce	. 18.00
54. Ebi Katsu	
Shrimp Cutlet with Special senses	. 18.00
IKENO HANA SPECIALS	
55. Unadon Broiled Ecl with Seasoned sau	ce
on a bed of Rice	19.50
56. Shrimp with Garlic	18.00
57. Yosenabe Assorted Seafood, Chicken	
& Vegetables in Broth	19.00
58. Mixed Seafood Broiled with Sauce	19.58
SIDE SAUTÉED VEGETABL	ES
59. Eggplant	6.00
60. Asparagus	6.00
61. Broccoli	6.00
62. String Beans	6.80
63. Garlie Sprout	6.00
64. Mixed Vegetables	8.00

- LUNCH & DINER PARTY

 \$15.95 Per Person Plus Tax & Gratuity

 One Cocktail, Wine, Beer or Soda.

 Appeitzer Vegetarian Spring Roll & Dumpling

 Entree. Shrimp with Cashew / Grand Mamier Shrimp

 General's Chicken / Chicken w Garlit Sc.

 **Fitter Cocket Pork

 Beef with Broccoli / Sweet & Sour Pork

 Beef with Broccoli or Sour Pork

 Beef with Broc

COCKTAIL PARTY

COCKTAIL PARTY

(Mxed Continental & Chinese Cuisme)

Cocktail

Open Bar with Mixed Drinks
Beer, Wine & Soda

Appelizer

Barbecude Spare Rbs

Buffalo Wing

Pan Fried Dumplings

Miniature Egg Roll

Caesars Salad

Filet Mignon Au Pource

Chicken Marsala

Appelizer

Beef with Broccoll

General's Chicken

Shimp with Cashew Nuts

Young Chow Fried Rice

I talian Pastry, Coflee or Tea

Light Show, Dance Floor

Professional Sound System

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IMPERIAL CHINA

Restaurant / Caterer



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SOUPS
Seatond Source APPETIZER
Egg Roll or Spring Roll. 1.85 Small Egg Rolls (4) 2.75 Dumplings (4) 4.50 Seafood Dumplings (4) 4.95 Vegetable Dumplings (4) 4.95 Vegetable Dumplings (4) 4.95 Cold Seasume Noodles 4.50 Find Dimbo Shrimp (1) 4.50 Find Dimbo Shrimp (1) 4.50 Find Chicken Wings (6 sections) 4.50 Find Chicken Wings (6 sections) 4.25 Steat Tenyals (4) 4.75 Pu-Pu Platter (Assorted Tidbits For 2) 16.00 Grand Mamier Shrimp (6) 12.95 RICE AND NOODLES ROSE AND NOODLES SIGNATION OF THE NOODLES SIGNATION OF THE NOODLES AND NOODLES SIGNATION OF THE NOODLES SIGNATION OF THE NOODLES WITH STATE OF THE
Small Egg Rolls (4) 2.75
Dumplings (4)
Vegetable Dumplings (4)
Shrimp Toast (4) 450 Cold Seasme Noodles 450 Fantail Jumbo Shrimp (4) 850 Fantail Jumbo Shrimp (4) 850 Fantail Jumbo Shrimp (4) 870 Barbeused Spare Ribs (4) or Honey Roast Pork 625 Fried Chicken Wings (6 sections) 425 Steak Teryaki (4) 475 Pu-Pu Platter (Assorted Tidobis For 2) 870 Fantail Mainer Shrimp (6) 12,95 ROast Pork, Chicken, Beef or Veg. Fried Rice 6,50 Young Chow Fried Rice or Shrimp Fried Rice 7,50 Roast Pork, Chicken, Beef or Veg. Low Rein 6,95 Young Chow Lo Melin or Shrimp Lo Mein 7,95 Young Chow Lo Melin or Shrimp Lo Mein 7,95 Young Chow Lo Melin or Shrimp Lo Mein 7,95 Singapore May Fun (Curry Flavored) 7,95 Singapore May Fun (Curry Flavored) 7,95 Sealood Bisque with Noodles 8,50 Fantail Melin Melin 1,95 Sealood Bisque with Noodles 8,50 Pan Fried Noodles (8,50) EXECUTIVE'S LUNCH BOX - 5,95
Fantail Jumbo Shrimp (4). Barbeued Spare Ribs (4) or Honey Roast Pork. 6.25 Fried Chicken Wings (6 sections)
Site 3k (epysk) 24.75 Pu-Pu Platter (Assorted Tidbits For 2)
Site 3k (epysk) 24.75 Pu-Pu Platter (Assorted Tidbits For 2)
RICE AND NOODLES Roast Pork, Chicken, Beef or Veg, Fried Rice
RICE AND NOODLES Roast Pork, Chicken, Beef or Veg, Fried Rice
Roast Pork, Chicken, Beef or Veg. Lo Mein 6.95 Young Chow Lo Meln or Shimp Lo Mein 7.95 Amoy Mai Fun (Thin Rice Noodles 7.95 Singapore May Fun (Curry Flavored) 7.95 Dry Chow Fun (Broad Rice Noodles) (choice of Beef, Chicken or Roast Pork) 7.95 Wet Chow Fun (In Black Bean Sauce) 7.95 Seafood Bisque with Noodles 8.50 Pan Fried Noodles (w. Shimp, Chicken or Pork) 7.95 EXECUTIVE'S LUNCH BOX - 5.95
Roast Pork, Chicken, Beef or Veg. Lo Mein 6.95 Young Chow Lo Meln or Shimp Lo Mein 7.95 Amoy Mai Fun (Thin Rice Noodles 7.95 Singapore May Fun (Curry Flavored) 7.95 Dry Chow Fun (Broad Rice Noodles) (choice of Beef, Chicken or Roast Pork) 7.95 Wet Chow Fun (In Black Bean Sauce) 7.95 Seafood Bisque with Noodles 8.50 Pan Fried Noodles (w. Shimp, Chicken or Pork) 7.95 EXECUTIVE'S LUNCH BOX - 5.95
with Shimp, Chicken & Pork). 795 Singapore May Fun (Cury Flavored). 7,95 Dry Chow Fun (Broad Rice Noodles). 7,95 Choice of Beef, Chicken or Rosat Pork). 7,95 (Choice of Beef, Chicken or Rosat Pork). 7,95 Seafood Bisque with Noodles. 8,50 Pan Fried Noodles (w. Shimp, Chicken or Pork) 7,95 EXECUTIVE'S LUNCH BOX - 5,95
with Shimp, Chicken & Pork), 795 Singapore May Fun (Cury Flavored). 7,95 Dy Chow Fun (Broad Rice Noodes). 7,95 Cy Choles of Beef, Chicken or Rosaf Pork). 7,95 (Aholes of Beef, Chicken or Rosaf Pork). 7,95 Seafood Bisque with Noodes. 8,50 Pan Fried Noodles (w. Shimp, Chicken or Pork) 7,95 EXECUTIVE'S LUNCH BOX - 5,95
(choice of Beef, Chicken or Roast Pork) 7.95 Wet Chow Fun (in Black Bean Sauce) 7.95 Seafood Bisque with Noodles 8.50 Pan Fried Noodles (No Shrimp, Chicken or Pork) 7.95 EXECUTIVE'S LUNCH BOX - 5.95
(choice of Beef, Chicken or Roast Pork) 7.95 Wet Chow Fun (in Black Bean Sauce) 7.95 Seafood Bisque with Noodles 8.50 Pan Fried Noodles (No Shrimp, Chicken or Pork) 7.95 EXECUTIVE'S LUNCH BOX - 5.95
EXECUTIVE'S LUNCH BOX - 5.95
EXECUTIVE'S LUNCH BOX - 5.95
Mon Pork Chop with Black Bean Sauce
Wed Veal Chop, Peppercom Sauce
Thurs Hong Kong Steak with Dnion Fn - Fish Filet with Vegetable
COMBINATIONS
(Served with Egg Roll and Roast Pork Fried Rice)
1. Chicken Chow Mein 7,25 2. Shrimp Chow Mein 7,95 3. Barbecued Spare Ribs 7,95 4. Jumbo Shrimp with Lobster Sauce 10,75
Barbecued Spare Ribs
7.* Shredded Beef Szechuan Style 8.25
8 Shrimp with Cashew Nuts
10. Sweet & Sour Chicken
12.* Chicken with Broccoli
HOT & SPICY

BEEF
Beef with Broccoli (or Snow Pea Pods) 8.25
Pepper Steak with Dnion
* Shredded Beefin Carlie Sauce) 8.25
Spreaded Beet Szechuan Style 8 25
Beef with Scallions 8.25 * Orange Beef or Sesame Beef 9.95
* Orange Beef or Sesame Beef 9.95
Filet Mignon, Peppercom Sauce
Cantonese Filet Mignon 15,95 Steak Kew with Vegetables 14.95
PORK
Moo Shu Pork (with 4 Pancakes) 8.75
Roast Pork Delight (Mixed Vegetables) 8 25
Sweet & Sour Pork 8.25 Roast Pork with Scallions 8.25
* Twice Cooked Pork 8.25
POULTRY
General's Chicken or Sesame Chicken 8.95 Chicken with Cashew Nuts
Chicken with Broccoli (or Snow Pea Pods) 8 25
Chicken with Broccoli (or Snow Pea Pods) 8.25 Chicken Delight (Mixed Vegetables) 8.25
Lemon chicken or Sweet & Sour Chicken 8.25 Moo Goo Gal Pan (Chicken) 8.25 * Sung Bo Chicken Ding 8.25 * Diced Chicken with Hot Pepper 8.25 Curry Chicken 8.25
* Guno Bo Chicken Dino 8.25
* Diced Chicken with Hot Pepper 8.25
Curry Chicken 8.25
* Chicken with Garlic (or Chili) Sauce 8 25 Peking Duck with Pancakes
SEAFOOD
Shrimp with Cashew Nuts
Grand Mamler Shrimp
Grand Mamiler Shirinp 12.95 Sweet and Sour Shrimp 12.95 Shirinp with Broccoll (or Snow Pea Pods) 12.95 * Gung Bo Shrimp Ding 895
Shrimp with Broccoli (or Snow Pea Pods) 12.95
* Gung Bo Combo (Shrimp & Chicken)
* River Shrimp with Garlic (or Chili) Sauce 8.95
* River Shrimp with Garlic (or Chili) Sauce 8.95 Jumbo Shrimp Delight
General's Shrimp . 12.95 Shrimp and Scallops in Garlic Sauce . 13.95 **Sung Bo Scallops . 11.95 Scallops with Peppercorn Sauce . 11.95 Deep Fried Crispy Oyster with Lemon . 11.95 Oyster with Ginger & Scallion . 11.95
* Gung Bo Scallops III Gaille Sauce
Scallops with Peppercorn Sauce 11.95
Deep Fried Crispy Oyster with Lemon 11.95
VEGETABLES
Vegetable Delight or Buddhist Delight
Gluten with Twin Mushroom
BEVERAGE & MISC.
Boiled Rice 1.00 Brown Rice 2.00 Crisp Noodles, Almond or Fortune Cookies 0.60
Beer (Domestic 2.00 Imported 2.75
Perrier (11 oz)
Coke, Sprite, Diet Coke, Ice Tea 1.00

DIM SUM MENU
Pioncer Push Cart Dim Sum in Wall Street Area
STEAMED

1. ### Gow (Skrimp Dumpling)
2. ### Gow (Skrimp Dumpling)
3. ### Gow (Skrimp Pork Dumpling)
3. ### Gow (Skrimp Pork Dumpling)

2. 3. 4. 5. 6. 7. 8. 9.	だられておりませんかられているというではないないはないのであるというできない。	\$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$	Siu Mai (Miniature Pork Dumpling) Chicken Siu Mai Beef Ball with Water Crest Vegetable Dumpling Spinach Dumpling with Shrimp and See Asparagus Dumpling with Shrimp Seafood Dumpling Pork Dumpling Little Juicy Bun with Minced Pork	allop
1. 2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 13. 14.	愛大部大外班發煙官敢此為即四分里外於村角與其時人有情數也如明在此程以助於一大大衛人有以此一大大衛人有以前	なかがますななななななななななななななななななななななななななななななななななな	DEEP FRIED Crabineat Roll in Rice Paper Seafood Dumpling Taro Shrimp Puff Taro Cake with Pork and Shrimp Shrimp Ball Shrimp Toass Stuffed Crab Claw with Shrimp Paste Bacon Shrimp Roll Peking Pork Chop with Fried Milk Pepper Baked Calamari Spring Roll Glutinous Cake with Pork and Shrimp Sweet Glutinous Ball with Red Bean Pas Chicken Wing Sweet and Sour Spare Ribs	IMPERIAL CHINA RESTAURANT 90 BROAD STREET NEW YOUR, NY 10004 (212) 727-9999
1. 2. 3. 4.	海 健 強 基 花 花 花 花 花 花	4.15 5.15 7.15	PAN FRIED Pork Dumpling Stuffed To-Fu with Shimp Paste in Black Scafood in To-Fu Skin Chive Cake with Shrimp	." k Bean Sauce
1. 2. 3. 4.	春候より 数はかだ ないかが	2222	SAUTEED Buddist delight (All Vegetables) Clams in Black Bean Sauce Chinese Broccoli Choy Sum (The Heart of Vegetable)	
i. 2, 3. 4. 5. 6.	梅村里安排 海村田水水水水水水水水水水水水水水水水水水水水水水水水水水水水水水水水水水水水	, ५५५५५ ५५५५५	MINI COLD PLATES Jelly Fish with Baby Octopus with Aromatic beef with with Pickled Cabage Bon Bon Chicken with Sesame Sauce Roast Chicken Roast Duck	

*Due to popular demand not all items listed are available at all time Please check availability when ordering

LUNCH TAKE OUT ONLY Served Monday to Friday 11:15 am - 3:30 pm (Served with White or Fried or Brown Rice)

CHICKEN

TEXALE TO General religa of Ordings Flavor Officion IIII	
. 条 各 路 * Shredded Chicken with Garlic Sauce	5.25
蘑菇鸦片 Chicken Fillets with Mushroom	5.25
种 酸 為 Sweet & Sour Chicken	5.25
常保坞丁 ★ Diced Chicken with Hot Pepper & Peanuts	5.25
芥蘭寫片 Chicken Fillets with Broccoli	5.25
未 菜 隽 片 Chicken Fillets with Mixed Vegetable	5.25
香豆馬片 Chicken Fillets with Snow Pea Pods	5.25
样 样 其 Lemon Chicken	5.25
PORK	
养劑肉片 Pork Fille's with Broccoli	
魚各肉絲 * Shredded Pork with Garlic Sauce 鉤酸肉 Sweet & Sour Pork	
又境實且 Roast Pork with Snow Pea Pods	
又观当里 Hoast Pork With Show Pea Poos	5.25
BEEF	
不前牛肉 Beel Fillets with Broccoli	5.75
干塊牛肉絲 * Shredded Beef with Szechuan Style	5.75
青椒牛肉 Beef Fillets with Green Pepper & Onion	
条各牛肉絲 ★ Shredded Beef with Gartic Sauce	
湖南牛肉 ★ Beef Hunan Style	
五米牛肉 Beef Fillets with Baby Com	
兼業牛肉 Beef Fillets with Mixed Vegetables	5.75
SEA FOOD	
. 為 音 干 別 ★ Scallops with Garlic Sauce	7.50
斑 就 帮 Jumbo Shnmp with Lobster Sauce	7.50
魚杏夫椒 ★ Jumbo Shrimp with Garlic Sauce	7.50
调 庭 坻 Lake Tung Ting Shrimp (Jumbo)	7.50
养崩蜓仁 Baby Shrimp with Broccoli	6.50
雪豆椒仁 Baby Shrimp with Snow Peas	6.50
未某 城 仁 Baby Shrimp with Mixed Vegetables	6.50
官保根仁 ★ Baby Shrimp with Hot Pepper & Peanuts	6.50
DESSERTS	
為 栈 Lichee or pineapple	
鲜 果 Fresh Fruits	
冰	
炸 春 蕉 Fried Banana	2.75
★ HOT & SPICY	

NEW YORK POST, MONDAY, DECEMBER 5, 1983



Dining Out LET THE POST BEYOUR RESTAURANT GUIDE

IMPERIAL DRAGON WEST. - 45 West 55 Street, between Filth and Sinth Avenues, 582-5180, Superably prepared least. Specialities are General Tang's chicken, Emperor's five delight. Newly decorated private room and take orders speciality. Szechulan culsine. Open seven days for hunch and dinner.

We Guaranty Our Entrees Are Fresh and Delicious

DINE IN OR TAKE OUT AND CORPORATE
ACCOUNT ALL WELCOME



...... Ext

Purporial Dragon CHINESE SZECHUAN-CANTONESE CUISINE

TAKE OUT MENU Tel: 582-6180 Fax: 582-6181



苑

45 WEST 55TH STREET NEW YORK, N.Y. 10019

OPEN 7 DAYS 11:00 A.M. - 11:00 P.M.

MAIN ORDER SERVED WITH WHITE OR BROWN RICE STEAM DISHES AVAILABLE UPON REQUEST.

DELIVERY MINIMUM ORDER \$8.00

FRIED RICE, NOODLES AND NOODLES SOUP

各式捞鱼	Beef/Chicken/Shrimp/Vegetable/Pork Lo Mein 6	.95
什绵雙面黄	Ten Ingredients Pan Fried Noodles9	.50
什绵炒飯	Ten Ingredients Fried Rice	.95
坂仁炒飯	Baby Shrimp Fried Rice	.95
牛肉炒飯	Beef Fried Rice5	.95
维炒飯	Chicken Fried Rice5	5.25
又烧炒飯	Roast Pork Fried Rice5	5.25
菜炒飯	Vegetable Fried Rice5	5.25
蛋 炒 飯	Egg Fried Rice5	5.25
各式涡面	Any Kind Noodles Soup7	7.25
干炒牛河	Beel Chow Fun	3.95
各式炒米粉	Chicken/Shrimp/Beet/Pork/Veg. Chow Mee Fun. 6	3.95

TAKE OUT MENU DELIVERY

Minimum order \$8.00

OPEN 7 DAYS

Monday - Friday: 11:00 am - 11:00 pm Saturday & Sunday: 12:00 Noon - 11:00 pm

Credit Card (Minimum Order \$12.00)



LUNCH SPECIAL
Served Weekday 11:00 am - 3:30 pm
(Choice of White, Brown or Veg. Fried Riced Only)
(Steamed Dish \$1.00 Extra)

CHICKEN

£	사	A)L	Sesame Chicken	
陳	皮戎左	n	General Tsao's or Orange Flavor Chicken 7.25	
, 2 0,	告難	练	Shredded Chicken w. Garlic Seuce	
蔗	辖 雅	片	Sliced Chicken w. Mushroom 5.95	
甜	ěk	頯	Sweet & Sour Chicken 5.95	
玄	保難	T	→ Diced Chicken w. Hot Pepper & Peanuts 5.95	
芥	清雅	片	Sliced Chicken w. Broccoli5.95	
赤	菜 雞	片	Sliced Chicken w. Mixed Vegetable 5.95	
否	直難	片	Sliced Chicken w. Snow Pee Pods	
栈	榉	10	Lemon Chicken	
			PORK	
宴	保肉	14.	Shredded Pork w. Hot Pepper & Peanuts 5.95	
芥	間肉	片	Sliced Pork w. Broccoli	
,3,	杏内	焦	Shredded Pork w. Gerlic Sauce	
紺	85.	内	Sweet & Sour Pork	
2	烧雪	Ē	Roast Pork w. Snow Pea Pods5.95	

	SEA FOOD	
魚杏干貝	Scallops w. Garlic Sauce	7.
鱼香大蝦	- Jumbo Shrimp w. Gartic Sauce	
频 龍 糊	Jumbo Shrimp w. Lobster Sauce	7.
芥蘭蝦仁	Baby Shrimp w. Broccoli	6
官豆坝仁	Baby Shrimp w, Snow Peas	
素菜牧仁	Baby Shrimo w. Mixed Vegetables	
客保報仁	Baby Shrimp w. Hot Pepper & Peenuts	6
炒 隻 丁	Baby Shrimp and Chicken w. Vegetable	
	DESSERTS	
荔枝或发脂	Lichee or pineapple	2
郵 果	Fresh Fruits	3
冰洪冰	Ice Cream	2
炸 告 蕉	Fried Banane	3
	→ HOT & SPICY	



IMPERIAL DRAGON

SZECHUAN & CANTONESE CUISINE

Tel.: 212 - 582 - 6180 212 - 582 - 6181

45 West 55th Street, New York, NY 10019

Name
Address
PhoneExt
Total \$

					APPETIZERS	
	東				Cantonese Egg Roll	1.3
	h				Crispy Vegetables Spring Roll (2)	2.2
	貼出				Fried or Steamed Dumpling (8)	
	筙				Fried or Steamed Vegetable Dumpling (8)	
烤	41		骨		Bar-B-Q Spare Ribs	
椞	형		5]		Shrimp Toast (4)	4.9
牛	¢	•	\$		Teriyaki Beef (4)	
外			丝		Assorted Hot Appetizers	
蓋	复	撈	絁		Noodles Szechuan Style	
凉			絁	٠.	Cold Noodles w. Sesame Sauce	
凩	B	L	蜓		Fantait Shrimp (4)	6.9
					COLID	
			. 10		SOUP	
	谷星				Wonton Egg Drops Mixed	1.7
飯				*	Hot & Sour Soup	
空	46		湯		Wonton Soup	
蛋			Si		Egg Drop Soup	
	绵芒				Ten Ingredients Wonton Soup	
	采且				Bean Curd with Vegetables Soup	
	并非				Velvet Corn Soup w. Minced Chicken	
Mr	飯立	(th	197		Chicken Rice or Noodles Soup	2.5
					SEAFOOD	
Æ	東	椎	41		Fresh Lobster Cantonese Style	SE
				-	Lobster Meat w. Garlic Sauce	SF
	ſĒ.				Lake Tung Ting Shrimp (Jumbo)	
ø				4	Jumbo Shrimp w Garlic Sauce	
4		大			Jumpo Shrimp w. Snow Pea Pods	
翻	ð		#1		Sweel & Sour Shrimp (Jumbo)	
報			#1		Jumbo Shrimp w. Lobster Sauce	
Ŧ	30.	明	拟	-	Jumbo Shrimp w. Chili Sauce	
ñ			ĦĹ		Jumbo Shrimp w. Black Bean Sauce	
妙	4		т		Baby Shrimp & Chicken with Vegetables	
芥	福	大	蝦		Jumbo Shrimp w, Broccoli	
*	茱	大	蝦		Jumbo Shrimp w, Mixed Vegetables	
ž	Æ.	大	坝		Jumbo Shrimp w. Sesame	
62					Baby Shrimp Szechuan Style	
殷	果				Baby Shrimp w. Cashew Nuts	
言	保	机	1=	٠.	Baby Shrimp w. Hot Peppers Peanuts	
ñ	髙				Baby Shrimp w. Bean Curd	
90	杏	Ŧ	Ð	4	Scallops w. Garlic Sauce	
	垃				Scallops w. Chili Sauce	
					Crispy Whole Fish	
	趋				Squid w. Ginger & Scaltions	
ĺ	Ĭ				↑ HOT & SPICY	
				W	e Can Alter The Spice According To Your Taste.	

	16.0	01.2, 00. 20. 11.
.35	左宗燕陳皮雞 1.74	GENERAL TSAO'S OR ORANGE
.25	SERVICE II.	FLAVOR CHICKEN
.95		Crispy golden lander chicken morsels served in a mildly seasoned sauce or orange flavor sauce.
.95	· 京 和 2.	
.50 .95	芝麻和 2.	SESAME CHICKEN 9 Crispy golden lender chicken sauteed w. house special seuce lopped w. sesame seeds
.95 .95	推乾雞柳 3.	HOUSE CHICKEN
.25 .50 .95	能 風 配 4.~	DRAGON AND PHOENIX
.95	陳皮牛5.~	BEEF W. ORANGE FLAVOR
.75 .50 .50	炒 雙 様 8.7€	CHOW SHAN PAN
.50 .50	魚香雙斜 7.74	PRAWNS AND SCALLOPS 11 A class provincial combination of sliced prawns & scallops, sauleed w an euthentic mixture of gerden vegetables.
.50 .50	左 市 蝦 8.70	GENERAL TSAO'S PRAWNS
.50	三縣大坝 9.74	CRYSTAL PRAWNS 11 Prawns merinaled w rice wine then delicately sauteed to create a transfucent texture.
S.P. S.P.	薑葱大椒10.	PRAWINS WITH GINGER AND SCALLIONS 11 Prawns w. Iresh ginger & scallions in brown seuce
.25	子蔓牛肉11、	GINGER BEEF 9 Tender fillets of marinated beef delicately saufeed w Cantonese ginger roots in a rafined sauce.
.25 .25 .25	一 和 南 吃 12.74	CHICKEN COMBINATION
.25 .25	雙味 羊13.74	TWIN LAMB DELIGHT
.75 .25 .25	海鲜大會14.	EMPEROR'S DELIGHT
.25 .75	蔓葱熊椒15.	NEPTUNE'S GIFT
.75 .75 .75	北京 绣16.	PEKING DUCK (HALF) 16.00 (WHOLE) 31 Whole ducking cooked creatively & barbecued to a golden brown perfection. Served w a langy pungent sauce on hot Chinese crepe pancakes
.25 .25 .95	抵挑院皮坝 17.	CRISPY JUMBO SHRIMP W. WALNUTS11 Prawns w walnuls, sesame, broccoli topped w. meyonnaise sauce.
.25	MAIN OF	DER SERVED W. WHITE OR BROWN RICE
		DISHES AVAILABLE UPON REQUEST.

CHEF'S SPECIALTIES

			POULTRY
ð.	香雞	44	Shredded Chicken w. Garlic Sauce 7.95
ř	菜 雞	片	Sliced Chicken w. Mixed Vegetable 7.95
法	此边腰来到	红	Diced Chicken w. Cashew Nuts or Walnuts 7.95
杏	五趾	片	Sliced Chicken w. Snow Pea Pods7.95
ġ	保 雜	Ta	Diced Chicken w. Hot Pepper Peanuts
23	华 直	雞	Shredded Chicken w. String Beans
fo	喱	维化	Curry Chicken
簽	描	茄	Sliced Chicken w Mushroom
钳	酸	50	Sweet & Sour Chicken
斧	155	鶞	Sliced Chicken w. Broccoli
寧	核	13	Lemon Chicken
ð,	香筋	n-	Chicken w. Chinese Eggplant & Garlo Sauce 9.50
*	須	193	Moo Shu Chicken (w. 4 Pancakes) 9,50
杏	香车	133	Deep Fried Crispy Duck (half)
7	養物	片	Sticed Chicken w. Ginger
	芥蘭雞		Stiged Chicken w, Chinese Broccoli
	易雞	片	Sliced Chicken w. Asparagus
4	果雞	片	Mango Chicken 8.75
			PORK
0	鍋	内心	Twice Cooked Sliced Pork
木	須	肉	Moo Shu Pork (w. 4 Pancakes)
义	烧雪	且	Roast Pork w. Snow Pea Pods7.95
芥	關肉	片	Sliced Pork w. Broccoli
ŵ.	各肉	絲化	Shredded Pork w. Garlic Sauce
钳	故	[t]	Sweet & Sour Pork
ģ	保肉	絲洛	Shredded Pork w. Hot Pepper & Peanuts 7.95
青	椒肉	纬	Shredded Pork w. Green Peppers & Onion 7.95
			BEEF & LAMB
Œ.	豆牛	肉	Sliced Beef w. Snow Pea Pods
	久牛	内	Beef w. Black Mushrooms & Snow Pea Pods 8.75
	退牛	ri)	Sliced Beef w. Scattions
	保牛		Beef w. Hot Pepper Peanuls
	唐牛	雨	Beef w. Bean Curd
	·***		Shredded Beef w. Garlic Sauce
	椒牛肉		Shredded Beef w. Green Peppers & Onion 8.75
	随牛		Sliced Beef w. Broccoli
			Sliced Beef Hunan Style
			Shredded Beef w. Szechuan Style
	发子川		Sliced Beef w. Mixed Vegetables
	来 平 肉 干		Sliced Beef & Scallops
			Crispy Shredded Beef Szechuan Style
			Sliced Lamb Hunan Style
41	南羊		
期題	南羊牛	ıμ	Sliced Lamb w Scallions 9.95 Sliced Beef w. Asparagus 9.95



LUNCH SPECIAL MENU

SERVED DAILY FROM 11:30 A.M. TO 3:30 P.M.

LUNCH: (INCLUDING Sat. & Sun.) THE LUNCHEON PLATTER CONTAINS: 1 EGG ROLL OR SPRING ROLL 1 PORTION OF PORK FRIED RICE OR WHITE RICE

ALL - \$4.25

胺 果 鵬 丁	L- 1.	Chicken with Cashew Nuts
芥簡鶴片	L- 2.	Chicken with Broccoll
大千战	L- 3*	Ta Chien Chlcken
群 转 转	L- 4.	Chicken with Fresh Mushrooms
(h #0 197	1.5*	Double Souteed Bork

湖南南片 L-6★ Hunan Pork 粉枝肉皮鹎 L- 7. Sweet and Sour Chicken or Pork

台菜文柱 L-18. Roast Pork with Cabbage 非菜文柱 L-19. Roast Pork with Bean Sprout 東吉本樹 L-20. Broccoll with Garilo Sauce

(Catering or Party Orders Welcome)

FREE Glass of wine with your dinner, in the dinning room.



整 练 棒 棒 ș	COLD APPETIZERS 1. Roast Duck with Been Seuce 4,95 2. * Hacked Chicken with Sesame Sauce 3,75 3. * Cold Noodles with Hot Sesame Sauce 3,25 4. * Cold Beancurd with Hot Sesame Sauce 2,70	S 1,	H
冰拌豆腐	MOT ADDETIZEDS	- "	SIII Sze
水粉	File	S 2.	IMP A : ste she
银竹车件 社大肉酱胡 可银水乾乾	11. Shrimp Toest (4) 2.70 12. Fried Prawns (4) 3.75 13. Barbecued Beet, Hunan Style (2) 2.70 14. * Noodles, Peking Style 3.75	S 3.	PRA Pre paa
· 4 · · · · · · · · · · · · · · · · · ·	SOUP	S 4.	* HU!
本套官設直揮 名馬湯湯湯	16	\$ 5.	★ STE Jur mu seu
行轉言套法	VEGETABLES	S 6.	# HUN
本雄安市 直直直直 茶石 有層質 簡子	Several Age Several Age	\$ 7.	TRIF Pre- beb
· · · · · · · · · · · · · · · · · · ·	28. Sauteed Snow Peas & Waterchestnuts 5.25 29. Sauteed Bamboo Shoots & Mushrooms 5.25 30. Dried Sauteed String Beans 5.25 31. Vegetable Delight 5.25 32. Mon Shu Vegetables (with 2 page 4 kes) 5.25	\$ 8.	* AMA Larg in a: this
* 2 10 18	33. Sauteed Broccoll & String Bean 5.25 PORK	S 9.	CRIS
未 循 内			quis
好被 京藝問辦 等名用錄 發花肉錄	35. Sweet and Sour Pork 5.90 36. Shredded Pork with Peking Sauce 5.90 37. * Shredded Pork with Garlic Sauce 5.90 38. Pork with Procedi 5.90	S10.	GRE Fres per
进口	Moo Shu Pork 5.90	\$11.	LAK Lerg per
		S12.	DOU
天府鎮抑	43. * Paradise Chicken. 6.25		See
大 手 購 下	44. * Te Chien Chicken 6.25 45. Diced Chicken with Cashew Nuts 6.25 46. Sliced Chicken with Broccoli 6.25 47. * Diced Chicken with Dried Red Pepper 6.25 48. Walnut Chicken 6.25	§13.	SEA Scal
食直 鼠 蒜 椰 猪 雞 蒜 蒜 蒜 蒜 蒜 蒜	49. Sliced Chicken with Snow Peas 6.25 50. Lemon Chicken . 7.75 51. Moo Goo Gai Pan 6.25 52. Chicken with Assorted Vegetables 6.25	\$14.	IMPI Fres
東京 時 時 時 時 時 時 時 時 時 時 時 時 時 時 時 時 時 時 時	43. * Paradisc Ohicken. 6.25 44. * 1's Chien Chicken with Cashew Nute. 6.25 44. * 1's Chien Chicken with Cashew Nute. 6.25 45. * 10 Led Chicken with Dried Red Papper 6.25 47. * 10 Led Chicken with Dried Red Papper 6.25 48. Wahn (Chicken with Snow Peas. 6.25 49. * 10 Led Chicken with Snow Peas. 6.25 50. * 10 Moo goo Ga Pan. 6.25 51. * 40 Chicken with Assorted Vegetables 6.25 52. * Chicken with Sasorted Vegetables 6.25 53. * Chicken, Szechuan Style 6.25 54. * * Chicken, Szechuan Style 6.25 55. * Chicken, Szechuan Style 6.25 56. * Sweet and Sour Chicken 6.25 57. * Crispy Duck (Hatt) 7.75 58. * Peking Duck . 19.00	\$15.	SEVI Roe ed o

	CHEF'S SPECIALTIES
S 1.	* AMAZING CHICKEN 16 % 45, 7.75 Silicad chicken stir-fried with gerden greens in a speciel Hunen- Szechuan mixed sauce. The sauce mekes this dish amazing & ex- cellent.
S 2.	IMPERIAL SPECIAL GARDEN 本模含合 6.75 A splendilerous erray of vegetables enhanced by a bed of lolus stems, lacely wood ear mushromes, shredded dreld bean curd sheets, baby corn, snow pea pods, broccoll & lamato.
S 3.	PRAWNS W. CRAB MEAT & SCALLOPS 发 集 三 鲜, 8.50 Prewns, crebmeat, fresh scallops, Chinese mushrooms, snow paas, red pepper, broccoll in every speciel agg white seuce
S 4.	* HUNAN FLOWER STEAK 您 荷 牛 蚪
S 5.	* STEAK AND SHRIMP 札 中
S 6.	* HUNAN BEEF AND CHICKEN 主 邦 版 女
\$ 7.	TRIPLE CROWN 大 三 元
\$ 8.	* AMAZING PRAWNS 悠 味 紀 8.75 Large whole shrimp, sauteed with e veriety of Chinese vegetables in a special Human-Szechush mixed sauce Agein, the sauce makes this dish amazing & excellent.
\$ 9.	CRISPY SESAME PRAWNS 炎 麻 斑
S10.	GREEN JADE SCALLOPS 结界于貝
S11.	LAKE TUNG TING SHRIMP 洞 度 坝 6.25 Lorge whole shrimp souteed with procooll, mushrooms & red pepper in delicious white wine seuce.
S12.	DOUBLE DELICACY 母子牛
S13.	SEAFOOD WOR BA 海科為C
S14.	IMPERIAL SIZZLING DELICACY 解放三年 3.50 Fresh shrimp, bael, chicken with cabbage, onion in spacial brown sauce Served on sizzling piele before your eyes.
\$15.	SEVEN STARS & A MOON (for 2) 七里祥月

WE USE NO M.S.G.

S16.	★ DRAGON AND PHOENIX 机 成 近
S17.	IMPERIAL DELIGHT 本模四省
S18.	* SHRIMP, CHICKEN & BEEF HUNAN STYLE
S19.	SESAME BEEF 之 麻 牛
S20.	* TANGERINE BEEF 除皮牛 This is a mouth-wetering dish. Thick silices of beet seasoned & coated with louts flour, quickly friad until crispy brown, while the inside is still tender, then enhanced by a specialty flavored sauce.
\$21.	* GENERAL TSO'S CHICKEN 左宗李玮. 8.25 This memorable dish was originally created for General Tso during the Ching Oynesty, spring, chicken cut into farge churks, then merinaled & quickly fried till crispy, ell seuleed with scorched red papers in our specializing sauce
S22.	CHICKEN PRESENTED IN THREESTYLES 一 功 三 本 Traditionelly a benquet dish. Ganeral Tso's chicken, fried chicken vital ditheritic Chinese apices, & chicken with snow pea pods.
S23.	LAME IN TWO STYLES 变 味 羊
S24.	* CRISPY PRAWNS & SCALLOPS 規皮獎
\$25.	HUNAN FLOWER BASKET 花蓋三卦
S26.	NEPTUNE'S BLESSING 海鲜大會
S27.	IMPERIAL HUNAN DUCK 八 抄 本 第
S28.	FOUR SEASONS about the seasons of
S29.	SOFT SHELL CRAB WITH GARLIC CR 点 t BLACK BEAN SAUCE
\$30.	* IMPERIAL SHRIMP 本 模 坝 8.25
\$31.	* IMPERIAL CHICKEN 本 核 站 8.25
S32.	BUTTERFLY SHRIMP 构 垃 坻 8.25
S33.	* GINGER CHICKEN
N	AJOR CREDIT CARD ACCEPT (Minimum \$12.00)



* HOT AND SPICY

1 EGG ROLL OR SPRING ROLL 1 PORTION OF PORK FRIED RICE OR WHITE RICE

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並

A # 11 ## A # 10 ### A # 11 ## A # 11 ## A # 11 ## A # 11 ## A # 1 ## A ## APPETIZERS CHEF'S SPECIALTIES 學 味 為 \$1. * AMAZING CHICKEN7.95 (SHRIMP) 8.95 Sliced chicken alli- lided (Large whole shrimp) with gardens private in a special framan-Szerbusin madd sluce. The sluce makes this ofth emerging a credit-英雄三雄 \$ 3. PRAWNS W. CRAB MEAT 8 SCALLOPS PROMISS, crotheral, topic salips, Chinese much rooms, snown pass, red papple, broccoti in a very special gay while salice. 除 次 キ S18.★TANGERINE BEEF 8.95 This is a mount-writtening deth. Thick sides of bad crafty prom, while the incide's still lander, then anhanced by a spoonly invent of source and incident of the still lander, then 日本 日本 Pop Win Pricing Labodage Saga (0 2 2 3.55) *** 文字 2 2 ** Bean Curd , Szechuan Style ** 5.50 ** 本 東 京 2 2 ** Bean Curd , Szechuan Style ** 5.50 ** 本 東 京 2 2 ** Bean Curd , Home Style ** 5.50 ** 本 東 京 2 2 ** Bean Curd , Home Style ** 5.50 ** 本 元 2 2 ** Sauteed Strong Rearing Style ** 5.50 ** 本 元 2 2 ** Sauteed Strong Rearing Style ** 5.50 ** 東 東 2 2 ** Direct Style ** 5.50 ** 東 2 2 ** Sauteed Strong Beans ** 5.50 ** ★ 1 2 3 ** Sauteed Strong Beans ** 5.50 ** ★ 1 2 3 ** Ovegetable Delight ** 5.50 ** ★ 1 2 3 ** Supplied Delight (with 2 pancakes) ** 5.50 ** ★ 2 3 ** 5 ** Sauteed Strong Beans ** 5.50 ** ★ 2 3 ** 5 ** Sauteed Strong Beans ** 5.50 ** ★ 2 3 ** 5 ** Sauteed Strong Beans ** 5.50 ** ★ 3 3 ** 5 ** Sauteed Strong Beans ** 5.50 ** ★ 3 3 ** 5 ** Sauteed Strong Beans ** 5.50 ** ★ 3 3 ** 5 ** Sauteed Strong Beans ** 5.50 ** ★ 3 3 ** 5 ** Sauteed Strong Beans ** 5.50 ** ★ 3 3 ** 5 ** Sauteed Strong Beans ** 5.50 ** ★ 3 3 ** 5 ** Sauteed Strong Beans ** 5.50 ** ★ 3 3 ** 5 ** Sauteed Pork with Perking Sauce ** 5.55 ** ★ 3 3 ** ★ 5 ** Streeted Strong Beans ** 5.50 ** ★ 3 3 ** ★ 5 ** Streeted Strong Beans ** 5.50 ** ★ 3 3 ** ★ 5 ** Streeted Strong Beans ** 5.50 ** ★ 3 5 ** ★ 5 ** Streeted Strong Beans ** 5.50 ** ★ 3 5 ** ★ 5 ** Streeted Strong Beans ** 5.50 ** ★ 5 ** ★ 5 ** Streeted Strong Beans ** 5.50 ** ★ 5 ** ★ 5 ** Streeted Strong Beans ** 5.50 ** ★ 5 ** ★ 5 ** Streeted Strong Beans ** 5.50 ** ★ 5 ** ★ 5 ** ★ 5 ** Streeted Strong Beans ** 5.50 ** ★ 5 文 語、HL S 8、CRISPY SESAME PRAWNS. 8.95 Large whole strong dispose in block Bour, quality concluding which strong dispose in block Bour, quality concluding used include survey, a concluding used in block Bour, quality sociedaries used, a consideration as experienced, a consideration as experienced, a consideration as experienced as burneous holiosis, served an sizeling had pate. ALL DISHES CAN BE SERVED BY DIET ACCORDING TO YOUR TASTE MAJOR CREDIT CARD ACCEPT (Minimum \$12.00) * HOT AND SPICY WE SERVE BROWN RICE

WEEKDAY LUNCH SPECIAL MENU 12: 00 Noon - 3: 00 P.M.

\$3.75 Per Person

All the following Lunch Special Platter
Includes:
1 SOUP (Choice of egg drop, wonton, or hot & sour)
1 PORTION of Plain Fried Rice

単 十 1. Pepper Steak
稿 十 2. Sliced Beef with Broccoli
後 本 4. Sliced Beef with Hot Chili Sauce
♥ 〒 4. Diced Chicken & Shrimp Combination
〒 5. Diced Chicken with Cashew Nuts
〒 7. **Hunan Pork
月 7. **Hunan Pork
月 9. Sweet and Sour Pork
10. Crispy Spare Ribs
10. Crispy Spare Ribs
11. Baby Shrimp with Chili Sauce
12. Mixed Vegetables
* Hot and Spiry

* Hot and Spicy







ARE YOU A DRAGON OR A PIG?

Which year were you born?

RAT 1900, 1912, 1924, 1938, 1948, 1960, 1972 OX 1901, 1912, 1925, 1937, 1949, 1961, 1973
TIGER 1902, 1914, 1926, 1938, 1950, 1962, 1974
RABBIT 1903, 1915, 1927, 1939, 1951, 1963, 1975
DRAGON 1904, 1916, 1928, 1940, 1952, 1964, 1976
SNAKE 1905, 1917, 1929, 1941, 1953, 1965, 1977 SNAKE 1905, 1917, 1929, 1941, 1953, 1965, 1977
HORSE 1906, 1918, 1930, 1942, 1954, 1966, 1978
SHEEP 1907, 1919, 1931, 1943, 1955, 1967, 1979
MONKEY 1908, 1920, 1932, 1944, 1956, 1968, 1980
ROOSTER 1909, 1921, 1933, 1945, 1957, 1969, 1981
DOG 1910, 1922, 1934, 1946, 1958, 1970, 1982
PIG 1911, 1923, 1935, 1947, 1959, 1971, 1983

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BEEF SOUP CHEF'S SPECIALTIES . 5.95 . 5.95 .. 5.95 APPETIZERS ままま于和 44. PRAWNS & BEEF IN BIRD'S NEST 7.95 Sauleed prawns and beel served in a delicious nest made from erspy noodles | 上 赤 ら 本 | 7 | Spring Roll | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... SEAFOOD

*** 素紙 ← 57 ** Sauteed Baby Shrimp w. Cashew Nuts ... 5.50

** 名 紙 ← 58 ** Sauteed Baby Shrimp w. Hot Pepper
Sauce and Feanuts ... 6.50

** 正 紙 ← 59 ** Sauteed Baby Shrimp w. Hot Chill Sauce ... 7.56

** 上 紙 ← 70 ** Sauteed Baby Shrimp w. Hot Chill Sauce ... 7.56

** 北 紙 ← 70 ** Sauteed Baby Shrimp w. Hot Chill Sauce ... 7.56

** 北 紙 ← 72 ** Jumbo Shrimp with Joster Sauce ... 7.25

** 北 株 片 73 ** Silced Prawn with Garlie Sauce ... 7.25

** 北 株 片 75 ** Silced Prawn with Black Bean Sauce ... 7.25

** 北 株 片 75 ** Silced Prawn with Black Bean Sauce ... 7.25

** 北 株 片 77 ** Silced Prawn with Black Bean Sauce ... 7.25

** 北 村 秋 ** ** Seallop with Hot Garlie Sauce ... 7.25

** 北 木 千 月 ** ** ** Seallop with Hot Garlie Sauce ... 7.25

** 北 木 千 月 ** ** ** ** Seallop with Black Bean Sauce ... 7.25

** 北 木 千 月 ** ** ** ** Seallop with Hot Garlie Sauce ... 7.25

** 北 木 千 月 ** ** ** ** Seallop with Hot Garlie Sauce ... 7.25

** 北 木 千 月 ** ** ** ** Seallop with Hot Garlie Sauce ... 7.25

** 北 木 千 月 ** ** ** ** Seallop with Hot Chill Sauce ... 7.25 SEAFOOD 抗純烷素類 47. *CRISPY PRAWNS W. WALNUTS 8.25 Sliced prawns with walnuts cooked in special langy source POULTRY 호 용 체 의 48. IMPERIAL CRISPY CHICKEN 6.50 Sliced while meat chicken deep Iried and showered with Hunan Special sauce VEGETABLES VEGETABLES

22. Buddhist Delight (all different kinds of vegetables) 4.50
金子県 83. *Sauteed Broccoli with Garlie Sauce 4.50
金子県 85. *Sauteed Broccoli with Garlie Sauce 4.50
金子県 85. Dried Sauteed Siring Repet Pork) 4.50
主子県 85. Dried Sauteed Siring Rean in Garlie Sauce 4.50
主子県 85. *Sauteed Broccoli and String Bean in Garlie Sauce 4.75
東京県 85. *Bean Curd, Szechuan Style (with 株里県東京田 85. Bean Curd, Szechuan Style (with 株里県東京田 85. *Bean Curd, Szechuan Style (with 株里県 85. *Bean Curd, Szechuan Style (with 大田 85. *Bean Curd, Szechuan Style (with 大 * # * # 52. IMPERIAL VEGETARIAN GARDEN 4.95 A splendilerous array of vegetables enhanced by a bed of lotus stems, tasty wood ear mushrooms, shredded dried bean curd sheets, baby corn, snow pea peds, broccoli ond tomatoes. ₹ # % 53. DUCK W. YOUNG GINGER ROOTS 7.25 PORK FRIED RICE & NOODLES サルス 6 ns 54. *CRISPY SEA BASS HUNAN STYLE 8.50
Crupy fried whole ea bass showed with rich, hol. spicy
UPON request we will omit M S.G., Corn Starch, Sugar
and/or Sall.
We can alter the spice (or salt, sugar) to fit your taste.
Minimum Order is \$6.00
No Personal Check Accepted * 18 R 31. Moo Shu Pork (w. 2 crepes) ... 4.50

** 44 R 32. Sweet and Sour Pork ... 4.75

** 54 R 4 R 32. Sweet and Sour Pork ... 4.75

** 54 R 4 R 33. Sliced Pork Sauteed w. Broccoli ... 4.75

** 54 R 4 R 35. Sliced Pork Sauteed w. Black Bean Sauce 4.75

** 54 R 4 R 35. Sliced Pork Sauteed w. Black Bean Sauce 4.75

** 54 R 4 R 35. Sliced Pork Sauteed w. Black Bean Sauce 4.75

** 54 R 4 R 38. Sliced Pork w. Barbecued Sauce ... 4.75

** 54 R 4 R 39. Shredded Pork w. Barbecued Sauce ... 5.25

** 54 R 4 R 30. Shredded Pork w. Carlie Sauce ... 5.25

** 54 R 4 R 30. "Shredded Pork w. Carlie Sauce ... 5.25 DESSERTS

ZAGATSURVEY 1998 RDIA GRILL 240 E. 81st St., 988-4646 A fairly new and lovingly run family operation, thera's more sophistication in the decor and creativity in the menu than most of the Indian places downtown. The kitchen is open, turning out sharply spiced vindaloos and mild lentil dal that are enough for a meet. 20 171 20 1828



G TUBE:

Monday than Thursday bone 5 to 11:00 P.A.,
Monday than Thursday bone 5 to 11:00 P.A.,
Monday than Thursday bone 5 to 11:00 P.A.,
Sacrafay 12 P.Kess to 10-Mondayla
Sacrafay 12 P.Kess to 11:00 P.A.,
Sacrafay 12 P.Kess to 11:00 P.A.,
Sacrafay 12 P.A.,
Monday 12 P.A.,
240 E. S. H. STREET - N.Y., N.Y., 19028
(Subsect and Add 5 Ed-Antice)

TEL., (17) 9TE-4645

DELIVERYAVARIABLE

APPETIZERS	
SOMOSA	3,:
Fried vegetable patties stuffed with potatoes and green peas	
PAKORA	3.
Assortment of vegetable fritters	
BHEL PURI	3.
Flour crisps mixed with chick pea and potatoe. Various sauce added to give an exotic taste	
DELHI PAAPRI CHAATS	3
Street food of India- Flour crisps served with potatoes and chick peas lightly topped with	
mint, yogurt and temarind sauce	
DELHI GOL GAPAS	2
Street food of India- Flour puffs filled with potatoes, chick peas and tangy- spicy sauce	
INDIA GRILL MIXED APPETIZERS	
Assortment of somosa, pakora and kababs of chicken and lamb	
CHICKEN SHASLIK	
Boneless chicken marinated with exotic spices cooked in tandoor- Served with pepper,	
onion, tomato and raita	
INDIA GRILL MINI KABABS	
Assortment of chicken tikka, seekh kabab and shrimp cooked in tandoor	
SOUP	
MULLIGATAWNY	
Thick chicken soup with ground lentils and spices	
VEGETABLE SOUP	
Sond Ogenanical necessary field	
TANDOORI	
MALAI KABAB	1
Boneless chicken marinated with exotic spices and yogurt, Garlic added to make chicken	
soft and give more flavor, served sizzling with pepper, onion and lemon	
MURG TANDOORI	
Chicken marinated in yogurt and ground spices, served sizzling with pepper, and onion	
MURG TIKKA	3
Boneless chicken marinated in vogurt and ground spices, served sizzling with pepper, onion	
and iemon	
TANDOORI SHRIMP	
Jumbo shrimps seasoned with spices and herbs, served sizzling with carrot and pepper, onion	
and lemon	
FISH TIKKA	3
Tender pieces-lightly marinated in yogust and spices, garlic added for flavor. Served sizzling	
with onion and lemon	
SEEKH KABAB	1
Minced lamb seasoned with onions, herbs and spices, served sizzling with pepper, onion	
and lemon	
BOTI KABAB	1
Boneless lamb cubes marinated in ginger, garlic and spices served sizzling with tomato.	
onion, peoper and lemon	
INDIA MIXED GRILL	1
Assortment of tandoori, served sizzling	

ACCOMPANIMENTS	2.50
DAHI BHALLA	2.30
Lentil dumplings in yogurt, mild spices added RAITA	2.50
Yogurt with outumber and mild spices, helps in diggestion	
CHICKEN	10.00
MURO BHUNA	
Chicken cooked in home style light gravy and spices MURG CURRY	
Bonelese chicken cooked in a light gravy and spices MURG MAKHANI	
Boneless tandoori chicken cooked in tomato sauce with spices and herbs MURG TEKKA MASALA	
MURG Tikka cooked in tomato, cumin and light cream sauce with horbs MURG VINDALOO	
MURCH VARDALLAX Bonless chicken and potatoes cooked in sharply spiced gravy with herbs MURCHARYALI	
Chicken cooked with fresh spinach and fine herbs	
MIRG JALFREZI Boneless chicken cooked with fresh vegetables in a light gravy and spices	
MURG PATIALA	
Boneless chicken cooked with potatoes in garlic and gravy	
LAMB	12.00
BHINDI GHOST	
Okra and lamb cubes cooked in gravy, spice, garlic, ginger and onion added to give flavo	26
ROGAN IOSH Lemb cube cooked in light gravy with herbs and spices	
GOSHT HARYALI	
Lamb cubes cooked with fresh spinson and fine harbs GOSHT VINDALOO	
Lamb cubes and potatoes in sharply spiced gravy with herb KEEMA MATTAR	
Minoed lamb and green peas cooked with fresh herbs and spices BOTI KABAR MASALA	
Boti Kabah cooked with peppers onions and tomatoes with fresh herbs and spices BHUNA GHOST	
Lamb cooked in onions and tomatoes base gravy with spices and garlic	
VEGETABLE	9.00
BHINDI MASALA	
Okra cooked with onion and spices	
SABZI JALFREZI	
Fresh garden vegetables cooked in tomato seuce with fresh herbs and spices INDIA GRILL DAAL.	
Lentils cooked with ginger, garlic and fresh spices PANEER HARYALI	
Spinach cooked with fresh homemade cheese and fine herbs BHARVAAN BAIGAM	
Baby eggplant cooked with onion, herbs, tomate and chef's special gravy PDNDI CHANNA	
Chick pear cooked and simmered in ground spices and fine herbs	

KADAI PANNER	
Homemade cheese cooked with onion, pepper and tomato in light gravy DHINGRI MATTAR	
Mushrooms and green peas cooked in ground spices and fine herbs MATTAR PANEER	
Homemade cheese cube and green peas cooked with light gravy and spices ALOO GOBFI Caubillower and potetoes cooked with light gravy-based in garlic, ginger and onion	
RICE MURG BRYANI	
Cooked with chicken and whole spices	
BIRYANI- E- SABZI Cooked with fresh vegetables, whole spices and herbs	
MIXED BIRYANI	
Cooked with assortment of chicken, lamb and vegetables with fine herbs	
PEAS PULAO Basmati rice with green peas	
BREAD	
NAAN	
Flour bread baked in tandoor KULCHA ONION	
Flour bread stuffed with spiced onion	
NAAN GARLIC	
Flour bread topped with garlic baked in tandoor NAAN SHRIMP	
Flour bread stuffed with spiced shrimp baked in tandoor NAAN MURG	
Flour bread stuffed with misced chicken baked in tandoor NAAN GOB!	
Flour bread stuffed with cauliflower baked in tandoor	
ROTI TANDOORI Whole wheat bread baked in tandoor	
PARATHA TANDOORI	
Layered whole wheat bread with light butter baked in tandoor PARATHA ALOO	
Whole wheat bread stuffed with spiced potatoes baked in clay oven	
DESSERT	
RASMALI	
Light cheese dumplings in a pistachio flavored cream sauce GULAB IAMUN	
light homemade cheese fried lightly in honey syrup	
ICE CREAM MANGO/ KULFI-P/STACHIO/ HOT FUDGE NUTS SUNDAE	
BEVERAGES	
ELVERAGES LASSI (Sweet or Salted)	
MANCO LASSI	
MANGO FUICE (fresh)	
TEA / COFFEE	
* WE CARRY A FULL BAR. * SPECIALS SERVED/CHANGES EVERY WEEK	

- . .

Lunch at Indian City

ENTREES

All entrees are served with Rice, Chutney & Pakora

VEGETARIAN

SEAFOOD

Mixed Vegetables	5.25
Chick Peas with Spinach & Tomato	5.25
Spinach with Ginger	5.25
Lentils Sauteed in Ghee with Ginger & Garlic	5.25
Muttar Paneer — Homemade Collage Cheese cooked with Green Peas in Spuy Curry	5.95
Saag Paneer — Cubes of Homemade Cottage Cheese, Simmered in Creamed Spinach and Spices	5.95
CHICKEN	
Chicken Curry	5.95
Chicken Vindaloo - Spiced Chicken cooked in a	
Sharp & Pugent Curry Sance	5.95
Chicken Tandoori - Chicken Marmated in yogurt masala	
Cooked over flaming charcoal	5.95
Chicken Saag - Boneless Chicken Simmered	
in Creamed Spinach and Fresh Ginger	5.95
MEAT	
Beef Curry with Vegetables	5.9
Lamb with Spinach	5.95
Goat Almond - Goat Simmered in	
Creamy Curry Sance with Almonds	5.93





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5:00 PM — 11:00 PM

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Indian City 1690 York Avenue at 89th Street 212/535 6900 FREE DELIVERY

1690 York Avenue at 89th Street

Dinner at Indian City Please ask for Todny's Specials.

All dishes are cooked mild but can be prepared hotter upob request.

APPETIZERS Soup of the Day

The state of the s	
Vegetable Pakoras - Fritters in Chick Pen Batter	1.9
Chicken Pakoras — Speed chicken Futters	2.9
Chieken Tikka — Broiled chicken Cutlets	4.50
Papadom — Crisp Spicy Lentil Flour Wafers	
Assorted Appetizers	
BREADS	
Roti — Whole Wheat Bread Baked in Tandour	1.2
Nan — Leavened Bread Freshly Baked	1.5
Garlie Nan - Nan Seasoned with Garlie Butter	1.95
Paratha - Whole Wheat Buttered Pan -Baked Bread	1.25
Aloo Paratha - Shiffed with Mildly	
Spiced Potatoes, Pens and Cuquu	2.54
Keema Paratha - Stuffed with Minced Beef	2.7
Indian City Bread - Leavened Bread Stuffed with	
Museed chicken, Oaiwas and Herbs	3.2
Puri — Deep Fried Puffed Bread	1.25

ACCOMPANIMENTS

Tossed Indian Salad	. 2.
Honse Salad in Ginger Lemon dressing	3.
Raita - Spiced Yogurl with Cuenuber and Tomato	. 1
Homemade Plain Yogurt	1
Mango Chutney/Hot Piekles	

Rice Pilaf with Mixed Vegetables	4
Rice Pilaf with Mixed Vegetables, 5bredded Coconut & Almouds	
Rice Pilaf with ehoice of Chicken, Beef, Goat or Shrimp	
Tikka Biryani — Rice Pilaf with Tandoon Chicken Cutlets, Broccoli & Bell Peppers	
Seafood Biryani — Shrimp, Scallops, Crablegs and Broccoli sauteed with Rice	-

Chicken Tandoori — Chicken Matenated in yogurt masala	
Cooked over flaming charcoal	6.95
Tikka Kebob — Boneless Chicken flavored	
with spices, barbequed on skewers	7.95
Ginger Lamb — Marmated in yogurt	
with Fresh Ginger - broiled to taste	7.95
Beef Shashlik — Boueless Beef Broiled on	
Skewers with Bell Peppers, Omous,	
Tomatoes and Mushrooms	7.95
Tandoori 5hrimps — Jumbo Shrumps manuated	
ut Lemon, Ginger, Garlie and Broiled	
oper Mild Charcoal Heat	11.95

ENTREES

All entrees are served with Rice & Chutney

VEGETARIAN	
Aixed Vegetables	5.25
Cauliflower, Peas & Tomato	5.25
Chick Peas with Spinaeh & Tomato	5.25
Vhole Baby Okra with Bell Peppers	5.25
entils Sauteed in Gliee with Ginger & Garlie	5.25
Broccoli, Water Chestnuts & Bell Peppers	5.25
Auttar Paneer — Homemade Cottage Cheese cooked	
with Green Peas in Spicy Curry	6.95
aag Paneer - Cubes of Homemade Collage Cheese.	
Simmered in Creawed Spinach and Spices	6.95

HICKEN	
hicken Curry	6.95
hicken Muglai - Chicken Curry Cooked	
with Raisms and Cashew Nuts	6.95
hicken Saag - Boneless Chicken Simmered	
in Creamed Spinach and Fresh Ginger	6.95
ikka Curry — Tandoori Chicken Cullets	
Santeed with Ginger and garlic	7.95
hicken Viudaloo — Spiced Chicken cooked in a	
Siurp & Pugent Curry Sance	6.95
hicken Makhni — Taudoori chicken simmered in naidhy	
striced Toronto and Butter Sauce	7 95

MEAT	
Beef Curry	6.95
Beef Curry with Vegetables	6.95
Keema Muttar - Curried Minced Beef with Green Peas	6.95
Lamb with Spinach	6.95
Lamb Muglai - Lamb Simmered in Creamy	
Carry Sance with Ahnonds	6.95
Goat with Spinach & Ginger	6.95
Goat Almond - Goal Simmered in	
Creawy Curry Sauce with Almonds	6.95

Shrimp Curry	7.95
Shrimp Muglai - Shrimp Santeed with Fresh Ginger, Garlic	
	7.95
iea Food Muglai - Scallops, Shrimps and	
Crab Legs in Mnglai Sance	8.95

Ras Malai — Homemade Cottage Cheese Ball	
in Cream and Nats	1.50
Gulab Jamun — Balls of Evoporated Milk in Housy Symp	1.50
ee Creams — Mango, Fig. Cashew Raisin	2.25

Food Prepared by keeping YOU in mind!

♥ LOW CALORIES

₩ LOW FAT

₩ LOW SODIUM

SUGAR FREE

SOURCE OF FIBRE

Now when you eat in or take out food from BENGAL EXPRESS you will discover the sign of good nutrition. $\,$

Working with well known nutritionist BENGAL EXPRESS has selected products from INDIAN KITCHEN that are either low in calories, fat, sodium or cholesterol, as well as products that are SUGAR FREE or GOOD SOURCE OF FIBRE OR CALCIUM. Then we planned most nutritious wholesome as well as delicous meal for

Our food is prepared daily by using FRESH INGREDIENTS selected from local markets, SPICES IMPORTED FROM ALL OVER THE WORLD. They are prepared in CHOLESTEROL FREE COOKING OIL.

NO MSG NO SULFITES NO ARTIFICIAL COLOR NO ARTIFICIAL FLAVOR

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Name				
Address				
Telephone				
Fax No.				
Appetizers				
I. VEGETABLE SAMOSA (vegetable turnover) 1.69 2. MEAT SAMOSA (minced meat turnover) 1.69				
3. PIAZI (onion fritter w. flavored peas & spices) 1.59 4. PAPADAM (crisp Indian bean wafer) 1.25				
5. ALU CHOP (potato puffs)				
KALA BAJI (homemade banana fritters)				
7. ASSORTED INDIAN HORS'D OEURVES (served with house sauce and relish)				
8. CHANA BHAIEE WITH POORI. 2.95				
9. MULLIOGATAWNY (delicious lentil soup with tomatoes, lemon				
herbs and mild Indian spices)				
10. VEGETABLE SOUP (mixed vegetables cooked in spices) 1.50				
Condiments				
11. MANGO CHUTNEY (sweet and sour)				
12 MANGO OR LEMON PICKLE (hot and spicy)				
13. RAYTA (whipped yogurt and chopped cucumber garnish with berbs				
and mild spices)				
M == 1				
Lunch Special				
Eat In Only Monday thru Friday All Dishes Are Served With Rice and Dal				
All Dishes Are Served With Rice and Dal 14. VEGETABLE CURRY (mixed vegetables)				
15. CHANA BHUNA (curried chick peas)				
16. ALU MATAR (curried potatoes & peas)				
17. EGG CURRY (boiled eggs cooked Indian style)				
18. BEEL CURRY				
20. LAMB CURRY				
21. KEEMA CURRY (minced meas with peas)				
di				
From The Oven				
22. TANDOORI CHICKEN (Quarter)				
23. TANDOORI CHECKEN (Hall)				
24. CHICKEN TIKKA (bondless meat-tender juicy roast ehicken marinated with yogurt, herbs and spices)				
marinated with yogun, neros and spices) 8.79				

	Curry & Chef's Specialties	
	All Dishes Are Served With Pilaf Rice and Dal 50¢ Extra on White Meat	
25.	CHICKEN, BEEF & EGG OR KEEMA CURRY	4.95
26.	VINDALOO (choice of chicken, beef or lamb, cooked with potatoes, hot pepper and highly spiced)	
27. 28.	LAMB CURRY BHUNA GOSHT (choice of chicken, beef, keema or lamb, cooked with fresh tomatoes, ginger, garlic & rich spices)	
29.		
30.	MADRAS (choice of chicken, beef or lamb, cooked with fresh tomatoes in South Indian style)	
31.	SHAG GOSHT (with any ment, cooked with fresh spinach, tomatoes, herbs quand spices)	5.95
32. 33.	CHANA GOSHT (with any meat, cooked with chickpeas, tomatoes, herbs and spices)	5.95
34.	herbs & spices) DHANSAK (with any meat, cooked with flavored lentils, herbs.	5.95
35.	MAKHANI CHICKEN (Tandoori chicken-cooked with special	5.95
16.	sauce & quality spices)	
7.		
	vegetarian Delights	6.95
8.	ALU-MATAR (curried green peas, & potatoes)	4.95
).		4.95
). [.	MIXED VEGETABLE CURRY (fresh veg., cooked with berbs & spices) ALU-GOBI-MASALA (fresh cauliflower & potatoes with ginger,	
2.		4.95
3.	SHAG AND CHANA-MASALA (fresh spingch & chick peas	4.95
٤.	simmered with onion, herbs & spices) VEGETABLE THAL FREZ! (sauteed spicy mixed vegetables simmered with onion and tomatoes).	
š.	ALU CHANA (curried chick peas and potatoes). BINDI MASALA (fresh okra cooked with ginger,	4.95
1.	garlic, tomatoes & spices)	4.95
3. 9.	SHAG POONER (homemade cheese cooked w. freshly chopped spinach)	5.50
	Mild Curry Dishes	
9.	KURMA-Beef, Chicken, Lamb or Vegetable (cooked with yogurt, & mildly spiced sauce).	20

Bir	yani Sp	pecialties	
	Mugols' Fa		
52. CHICKEN, BEEF, K	-		5.95
53. LANIB (cooked with a			****
	k rice)		5.95
54. SHRIMP BIRYANI (pices, ginger, almonds.	
raisins, green peas i	and rice)		. 8.95
	Sea Foo	d Delights	
	e and country to only		6.95
55. FISH CURRY (Bangal			
		onut, almonds & yoguzt)	
		itoes, herbs & spices) .	
59. SHRIMP DUPIAZI			. 0.73
simmered with herb			:8.95
		ed with fresh spinach or	
mushroom tomatoes			8.95
		d mildly spiced sauce) .	
3. SHRIMP MALAI (coo	ked gently spiced w.	yogurt, coconut and alm	ionds) 8.95
(,,)	Benaai.	Express	
		Express	
8		Express ide Bread	
8			
	Homemo		.1.50
PARATEA (multilayere POORI (light, fluffy bro	Homemo	ide Bread	.1.50
PARATEA (multilayere POORI (light, fluffy hro NAAN (unleavened brea	Homemo	ide Bread	.1.50 .1.50 1.00
4. PARATHA (multilayere 5. POORI (light, fluffy bro 6. NAAN (unleavened brea 7. MUGHLAI PARATHA	d (lavored bread) ad) d, freshly baked) 4 (stuffed with mine	de Bread	.1.50 .1.50 1.00 onion
4. PARATEA (multilayere 5. POORI (light, fluffy bro 6. NAAN (unleavened broa 7. MUGHLAI PARATH/ with green pepper)	Homemo ed flavored bread) ead) dd. freshly baked) & (stuffed with mine	de Bread	.1.50 .1.50 1.00 onion 3.95
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8. PARATEA (multilayere 8. POORI (light, flutfy hre 5. NAAN (unleavened brea 5. MUGHLAI PARATHA with green pepper) 6. CHAPATHI (roasied br. 6. ALU FARATRA (stuffe	d (flavored bread) ad)	de Bread	.1.50 .1.50 1.00 enion . 3.95 . 1.25
8. PARATEA (multilayere 8. POORI (light, flutfy hre 5. NAAN (unleavened brea 5. MUGHLAI PARATHA with green pepper) 6. CHAPATHI (roasied br. 6. ALU FARATRA (stuffe	d (flavored bread) ad)	de Bread	.1.50 .1.50 I.00 onion . 3.95
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4. PARATE A (multilayers 5. POORI (ight, fluffy hr 6. NAAN (unleavened brace) 7. MUCHELI PARATEH 8. CHAPATHI (rossed br 9. ALUPARATHA (stuff 6. COMBO BREAD (Poo I. 11. RASA MALAI (cottage	d flavored bread) add) d, freshly baked) d, struffed with mine cod) d with polatoes & h ri, Naan and Chapat Desserts cheese cooked with	cde Bread	.1.50 .1.50 1.09 onion . 3.95 . 1.25 . 2.50
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4. PARATE A (multilayers 5. POORI (ight, fluffy hr 6. NAAN (unleavened brace) 7. MUGFLA J PARATTH 8. CHAPATH (rossied br 9. ALUPARATTH (stuff) 6. CCMBO BREAD (Boo J. 1. RASA MALAI (cottage 2. GULAB JAMON (fried)	d flavored bread) add) d, freshly baked) d, freshly baked) d (stuffed with mine coad) d with potatoes & he ri, Naan and Chapat Desserts cheese cooked with rounds of cheese dig	cream & almond sauce)	.1.50 .1.50 1.09 onion . 3.95 . 1.25 . 2.50
R. PARATE'A (multilayere POORT (light, fluffy hre NAAN (unleavened brace What (light) and light (light) White (light) and light (light) ALU PARATHA (stuffe COMBO BREAD (Roo I. RASA MALAI (cottage C. GULAB JAMON (fred	d flavored bread) add) d, freshly baked) d, freshly baked) d (stuffed with mine coad) d with potatoes & he ri, Naan and Chapat Desserts cheese cooked with rounds of cheese dig	cream & almond sauce)	.1.50 .1.50 1.09 onion .3.95 .1.25 .2.50
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4. PARATE A (multilayers. 5. POORI (tight, flutfy brd. 6. NAAN (unleavened bras. 7. MUGELAI PARATE! 6. CLEAPATH (roussed br.) 6. CLEAPATH (roussed br.) 6. COMBO BREAD (floor. 1. RASA MALAI (cottage. 7. GULAB JAMON (fried.	d (lavored bread) ad)	ade Bread de de mest, eggs, chopped crishs) cream & alirona sauce) pped in honey syrup)	.1.50 .1.50 1.00 onion . 3.95 . 1.25 2.50 1.95
4. PARATTA (multiloger) 5. POORI (light, flutly) 6. POORI (light, flutly) 6. NINCHETAL PARATTH 6. WHI (result) 6. CHAPATHI (result) 6. CCMBO BREAD (Poo 6. CCMBO BREAD (Poo 6. CUBB JAMON (fred 6. CUBB JAMON	d Glavered bready and bready and bready and bready and bready and freshly bakedy a country of the bready and b	cream & almond sauce) cream & almond sauce) Son Drink	.1.50 .1.50 1.00 onion . 3.95 . 1.25 2.50 2.50 2.50
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4. PARATTA (multiloger, 5. POORI (light, flutfly bre 5. POORI (light, flutfly bre 6. POORI (light, flutfly bre 6. PARATTA (stuffe, flutfly bre 6. PARATTA (stuffe, flutfly bre 6. CMBO BREAD (Poori flutfly bre 6. PARATTA (stuffe, flutfly bre 6. PARATTA (st	d (lavored bread) ad)	ede Bread de de meat, eggs, chopped creum & almond sauce) pped in honey syrup) Soft Drink Lass! (opgun flavured drink w rose water Mango Lass!	.1.50 .1.50 .1.50 .1.00 .1.00 .1.00 .1.25 .1.25 .1.25 .1.25 .1.95 .1.00 .1.00 .1.00 .1.00 .1.00 .1.00

	<i>~</i>
	Rice Dishes
41.	NASI GORENG INDONESIA Fried rice with fresh basil leaves and assorted seafood
42.	NASI LEMAX Cocomul rice with cloves and pandan leaves served with curry chicken, spicy anchovies and boiled egg
	Noodles Soup
43.	TOM YAM NOODLES Rice vermicelli with shrimp, scallop, calamari and vegetables in spicy lemon grass broth
14.	LAKSA BIHUN Egg and rice noodles with sbredded chicken, shrimp, bran sproutofu in coconut red curry broth
45.	NOODLE IN CASSEROLE Homemade egg noodles with assorted seafood, vegetables with egg gravy in a casserole
	Tried Noodles
46.	CHOW KWEW TEAO Malaysian famous stir fried broad noodles with strimp, calamari, egg, bean sprout, chives in black soya chilly sauce;
47.	CHOW TUNG FUN Celleophone noodles in chef's special sauce with chicken, egg, bean sprout, red and green pepper
48.	MIE GORENG INDONESIA Indonesian style stir fried egg noodles with shrimp, potatoes, tofu, bean sprout
	Beverages
MA MA MIN	CONUT DREAM
	Desserts

	Appetizer			
1.	ROTI CANAI			
2.	ROTI TELUR \$ 5.25			
	Eunch Special \$5.50 (11:30 am to 4:00pm)			
	STIR FRIED NOODLES			
S1.	STIR FRIED VERMICELLI WITH CALAMARI, SHRIMP, VEGETABLES WITH TOMYAM SAUCE.			
S2.	EGG NOODLES WITH SEAFOOD AND VEGETABLES IN MALAYSIAN SOYA SAUCE.			
\$3 .	S3. INDONESIAN STYLE STIR FRIED MEE HOON IN SPECIAL MILD SAUCE WITH SHRIMP, CHICKEN, BEAN SPROUT, EGG AND TOP ON SHREDDED CABBAGE			
	NOODLES SOUP			
S4.	BROAD NOODLES'W. SHREDDED CHICKEN AND SHRIMP IN CHICKEN BROTH			
S5.	CURRY LAKSA WITH YONG TO FU			
S6.	VERMICELLI SERVED WITH MIXED VEGETABLES IN CLEAR BROTH			
\$7.	RICE NOODLES W. ASSORTED SEAFOOD IN CHICKEN BROTH			
	FRIED RICE			
S8.	MINT FRIED RICE WITH SEAFOOD			
S9.	INDONESIAN STYLE SEAFOOD FRIED RICE			

S10 INDONESIAN GRILLED CHICKEN WITH RICE

New Indonesia & Malaysia

Restaurant

18 Doyers St. Reviewed by: NEW YORK TIMES, PAPER MAGAZINE, ATE, INSITE, CNN



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Sunday, 12:00 noon - 10:00 pm

Cartering Available

	Appelizer	Entrees	28. MAKANAN ASAM LAUT Assorted seafood with lady fingers, curry leaves in
1.	ROTI CANAI Home made Indian style pancake with curry dipping sauce \$ 3.50	15. AYAM MANGGA Sauteed white meat chicken with fresh mango in	spicy tamarined broth \$ 1. 29. IKAN MERAH ISTIMEWA
2.	ROTI TELUR Pan fried Indian style pancake wrapped with egg and onion	bomemade spicy mango sauce \$10.95	Crispy whole red snapper with spicy grape sauce
	served with curry sauce \$ 5.25	Sauteed white meat chicken with fresh basil leaves \$ 9.95	Grilled whole sea bass wrapped in banana leaves \$ 15
3.	SATE MADURA (4) Marinaled chicken or beef grilled on stick served with bomemade peanut sauce \$4.95	17. AYAM RENDANG SERAI Coconut flavoured, red curry with chicken and polato	31. IKAN SALMON Grilled salmon with purple eggplant, yellow pepper served with green curry sauce \$ 15
4.	POH PIAH (2) Steamed Indonesian style vegelarian rolls \$4.75	 AYAM KARI HIJAU Green curry paste, cocomut milk, celery, string beans in casserole \$ 9.95 	37 IKAN ASAM PEDAS
5.	SATE TOFIL(2)	 AYAM SEGAR CEDAWAN Sauteed shitake musbroom, while meat chicken, snow peas, 	Filet of red snapper with tomatoes, curry leaves in spicy coconut and tamarined broth \$ 15
,	Cristy lofu stuffed with sbredded cucumber and bean sprouts served with bomemade peanut sauce \$ 4.75	yellow pepper with special sauce \$10.95	33. OTA - OTA Grilled ground fish meal, lemon grass and coconul juice urapped in banana leaves
ь.	GORENG CUMI Golden fried calamari \$ 6.95	Grilled ben marinated with lemon grass and coconut milk \$ 10.95	34. RENDANG PADANG
7.	PERKEDEL Golden fried ground corns, polatoes, beef and scallions	21. AYAM GORENG INDONESIA Fred marinaled chicken with cucumber served with Indonesian style black, sweet and sonr sauce	Tender sirlom slow cooked with ground onions, lemon grass, chilly simmered in traditional coconul curry sauce
	Salad	22. AYAM/UDANG GORENG NENAS Fresh chunks of pineapples, mint leaves, yellow pepper with chicken or sbrimp in special spicy sauce	Vegetables
8.	KERABU UDANG Fresh onion, lettuce, cucumber, shrimp and mango in spicy dressing \$ 6.75	23. UDANG MANGGA	35. TERUNG TOW SI Sauteed purple eggplant with black bean sauce \$5.
9.	PAPAYA SALAD Fresh sbredded green papaya sun-dry baby shrimp baby green wilb lemon dressing \$5.50	homemade spicy mango sauce \$ 11.95	38. OKRA Sauteed lady fingers with spicy sbrimp sauce
19.	GADO-GADO BETAWI	Golden fried jumbo shrimp with coconut flavored \$ 16.95	37. KACANG PENDEK Sauteed string beans with spicy Malaysian shrimp sauce
	Fresh vegetables, egg, tofu, cucumber, Jicama with Indonesian peanut sauce \$5.50	 SARANG BURUNG Formed fried taro basket filled with scallop, shrimp, calamari, yellow paper, shitake musbroom, snow peas with casheus on the top., \$ 11.95 	38. KANGKUNG BELACAN Sauleed water convolvulus with spicy Malaysian shrimp sauce \$ 6.
	Soup	26. UDANG PEDAS Spices jumbo sbrimp with coconut flavored and red curry \$ 16.95	39. MALAYSIAN VECETADIAN
11.	SUP AYAM Fresh asparagus, string bean, celety, chicken, cabbage in clear broth \$ 3.50	27. KARI HIJAU MAKANAN LAUT Shrimp, scallop, calamari, celery, string heans coconnt milb	Buddbist delights, vegetables sauteed with fresh garlic and celleophone noodles \$ 5. 40. SAYUR KARI
12.	TOM AYAM SUP Seafood and musbroom in sour and spicy Iom yam brolb	Sbrimp, scallop, calamari, celery, string beans, coconut milh with green curry in casserole	Assorted vegetables cooked in a claypot with a spicy curry broth \$ 7:
13.	SAYUR ASAM (NO OIL) Green papaya, jackfruit, corn, string bean with spicy and sour broth \$ 3.50		Choice of Special Rice
14.	SOTO AYAM Sbredded chicken with bean sprout, tomato, potato in chicken broth\$ 3.50	We can alter the spice according to your taste	HAINANESE RICE \$1.* COCONUT RICE \$1.*

3 Chili Fish Sliced Tilopio in fiery flovored curry	13.99
Sall & Pepper Prawn Stir fried tiger prowns tossed in ginger, gorile and onlien	14.99
5 Chili Prawn Tiger prowns in fiery flovored curry	14.99
6 Prawn Hot Garlic Tiger prowns in hot gorlic souce	14.99
7 Sweel & Sour Prawn Tiger prowns in sweet 'n sour souce	14.99
Noodles (Regular or Chili)	
1 Vegetables	8.99
2 Chicken and Vegetables	9.99
3 Shrimp and Vegetables	10.99
4 Chicken, Shrimp and Vegetables	11.99
Fried Rice (Regular or Szechuan)
1 Vegetables	8.99
2 Chicken - Vegetables	9.99
3 Egg - Vegetables	9.99
4 Shrimp - Vegetables	10.99
5 Chicken-Egg-Vegetables	10.99
6 Chicken-Vegetables-Egg-Shrimp	11.99
American Chopsuey (Served with co (Choice of Chili Sauce or Sweet 'n Source Sau	rispy noodle .cc)
l Vegetables	9.99
2 Chicken - Vegetables	10.99
3 Chicken - Vegetables - Egg	11.99
Rice	
I Rice - Small	1.00
Lunch Buffet 7.9	9
12:00 pm to 3:00 pm	
Dinein and Takeout only	

Lunch Special (delivery available)
Monday To Friday: From 12:00 am to 4:00 pm
served with Basmati rice.
Select any one of the following
Hol 'n Sour Soup (Vegetable or Chicken),
Sweet Corn Soup (Vegetable or Chicken),
Chicken Lollypop (2 pcs)

Lunch (A) - \$10.99

Lunch (A) - \$10.99

Select any one of the following

Chili Paneer String Bean in Chili Sauce
Vegetable Manchurian Chili Chiclen
Sauteed Vegetables Chicken Manchurian
Sweet & Sour Vegetables Chicken Hot Garlic

Chili Potato Spicy Seasame Chicken
Egg Plant Sweet and Sour Chicken
Tofu Special String Bean Chicken

Lunch (B) - \$10.99 Select any one of the following

Lamb Manchurlan Chill Fish
Lamb Hot Garlic Salt & Pepper Prawn
Szechuan Lamb Chill Prawn
Lamb in Black Bean Sauce Prawn Hot Garlic
Fish in Hot Garlic Sweet 'n Sour Prawn
Sweet 'n Sour Fish

Business Hours

Mon - Fri Sal & Sun

Lunch
12:00 pm - 4:00 pm
12:30 pm - 3:00 pm
Dinner
5:00 pm - 10:30 pm
5:00 pm - 11:00 pm
3:00 pm - 11:00 pm
3:00 pm - 10:30 pm



MENU

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Ар	pelizers		Sc	оир	
	Dumpling (Fried or Steamed 4 Pcs) /egetables or Chicken	5.99		Sweet Corn Soup (Vegetables or Chicken) Whale corn in a creamy soup with chapped vegetables	4.99
	vegetable - Spring roll	4.99		Egg Drop Soup Chicken stock with egg	4.99
F	lovared vegetables Pakora (Vegetables or Chicken)	5.99		Manchow Soup (Vegetables or Chicken) Hat and fiery with green chilies, vegetables and crispy noodles	4.99
	ried Vegetables ar chicken in a grom flaur			Hot & Sour Soup (Vegetables or Chicken)	4.99
(Samosa (Vegetables or Chicken) Frisp turnovers filled with spiced petatoes,	S.99		A flery creation with a medley of Wholesome vegetables.	
	green peas			Seafood Soup	5.99
	Chicken Lollipop (5 Pcs) Spicy pulled back winglets	7.99		fi subtle, ginger flavored seafood stock with shrimp and fish	
	Crunchy Okra ried okro pods with smoky chili pewder	7.99		ain Course - Vegetarian e or Noodles are ordered separately	
(Salt & Pepper Gobi (Cauliflower) Couliflower Florets tossed in fresh ginger,	7.99		Chili Paneer (Indian cheese) Gravy or Dry	10.99
8 :	garlic and anions Sall & Pepper – Paneer (Indian cheese) Paneer tassed in fresh ginger, garlic and anians	9.99		Vegetable Ball Manchurian Boby care, correts, string beans in onlon ginger, gorllc and clontro souce	9.99
	Salt & Pepper – Fish Fish slices tassed in Fresh glager, garlic and onlans	9.99		Sauteed Vegetable Boby com, broccoll, corrots, peppers & string beans in sweet 'n sour souce.	9.99
10	- Chicken - 65 Chicken spiked with curry leaves and	9.99		Sweet & Sour Vegetable Baby carn, broccoli, carrots, peppers & string beans in sweet in sour souce.	9.99
	red chilles Paneer = 65	9.99		Tofu Special Tofu and vegetables in chili souce	9.99
	Paneer spiked with curry leaves and red chilles			ar hot garik sauce	
	Fish = 65	9.99	6	Chili String 8can Fried string bean in flery souce, tossed dry	9.99
	risit = 03 Fish spiked with curry teaves and red chilles	2.77		Egg Plant Egg plant in delectable szechuan souce	8.99
	Gabi – 65 Gobi spiked with curry leaves and red chilles	8.99	8	or hot garlic Chili Polato (Gravy or Dry) Fried diced potatoes in fiery source, tossed dry	9.99
14	Calamari Fried Colomori tossed in fresh glager, gorlic and onlans	8.99		Gobi manchurian Coullfower in onion, ginger and cliantro souce	9.99

Main Course - Chicken	
Rice or Noodles are ordered separ	ately
Chili Chicken (Gravy or Ory) Stir fried baneless chicken in fiery or tossed dry	, 10.99 curry
Chicken - Manchurian Chicken cubes in onlons, ginger, go in diantro souce	10.99 arlic
3 Chicken Hot Garlic Chicken cubes in a red curry with crushed garlic pads	10.99
4 Spicy Seasame Chicken Chicken In barbacue soure with seasame seeds	10.99
S Sweel & Sour Chicken White meet chicken in sweet 'n sour source	10.99
6 String 8ean Chicken Chicken with string bean in chill so or hot garile souce	10.99 uice
7 Polato Chicken (Gravy or Di Chicken with pototo in chill souce or hot gorile souce	ry) 10.99
Main Course - Lamb Rice or Noodles are ordered separ	ately
l Lamb Manchurian Sliced lomb in Monchurion souce	14.99
2 Lamb Hot Garlic Sheredded lamb in garlic souce	14.99
3 Lamb in String 8can Sliced lamb and string bean in bla bean source	14.99 ick
4 Szechuan Lamb Crispy lamb cooked in Szechuan si with chilles	14.99 auce
Main Course - Sea Food Rice or Noodles are ordered separ	ately
l Fish in Hot Garlic Sliced Tiloplo fish in hot gorfic flove	13.99 ar sauce
2 Sweet & Sour Fish	13.99

Entrees from Kitchen Lunch Bento Box Special Teriyaki Chicken Teriyaki Chicken Teriyaki Beef Teriyaki Salmon Teriyaki Shrimp Teriyaki Sushi (4 pieces) Sashimi (6 pieces) Sushi Lunch Special (Served w Miso Soup & Salad) 1. Sushi (5 piece of sushi & california roll) 2. Sashimi (9 piece of thinly sliced raw fish) 3. Combo Roll (A) California roll & shrimp avocado roll 4. Combo Roll (B) Tina avocado roll & salmon avocado roll 5. Combo Roll (C) California Roll, tuna & avocado roll, shrimp & avocado roll Tempura & Katsu Tempura & Katsu (Served w. Rice, Miso Soup or Salad) 107. Vegetable (Assorted Vegetable) Tempura 108. Chicken & Vegetable Tempura 109. Seafood (Kani, Fish, Shrimp & Vegetable) Tempura 110. Shrimp & Vegetable Tempura 111. Tonkatsu Deep fined brodded pork sencel n. tonkatus souce 112. Chicken Katsu Deep fined brodded chicken served n. tonkatus souce 7.95 9.50 6.50 7.50 10.95 9.75 Donburi (Served w. Miso Soup) Tel.: 212-447-5822 (Served W. Miso Soup) 113. Oyako Don (Cooked cheken w onion scollion de egg served w special sou (Deep finel park in wegtable d egg in a boul of nee) 115. Unagi Don (Broiled ed w special souce over nee) Kitchen Lunch Special (Served w Soup, Salad & Rice) Fax: 212-447-5809 7.95 1. Beef & Chicken Negimaki 2. Katsudon (Pork or Chicken) 3. Chicken Teriyaki 4. Beef Teriyaki 5. Salmon Teriyaki 6. Sbrimp Tempura Lunch 440 3rd Avenue 8.95 (Bet. 30th & 31th St.) New York, NY 10016 Nabemono (Served w Salad) Monday - Thursday 11:00 am - 3:30 pm / 4:30 pm - 11:00 pm Friday: 11:00 am - 3:30 pm / 4:30 pm - 11:30 pm Saturday 12:00 pm - 11:30 pm Sunday 12:00 pm - 10:30 pm (Served w Sarau 116. Beef Sukiyakı (Siced beef w muted regelable in sukiyki sauce) 117. Yosenabe (Mixed scofood & chicken w regelable) Desserts / Beverages Desserts / Beverages I. Ice Cream (Green Tea, Red Bean, Vanilla) 2. Mochi (Green Tea, Red Bean, Vanilla) 3. Tempura Fried Ice Cream Fried Banana 5. Soda (Coke, Diet Coke, 7 up, Ginger Ale, Ice Tea) 6. Spring Water 7. Perrier or Pelligrino Noodles 118. Nabeyaki Udon Mit segrable n chirlen, shrinp, crob suck fish cole, egg d noodle su sur 119. Tempura Udon 120. Yaki Udon Pon find buck ukust noodle u seofood d vegetable 10.95 TE 6. E Min. \$15.00

Kitchen Appetizers			Roll or	Hand Roll	Dinner Ber	nto Box Special	
ı	Edomame \$3.95 8 B B.Q Squid	\$6,95		out Roll \$0.50 Extra) h Tobiko \$1.00 Extra)		Roll, Soup Salad & Appetrzer) ny One Follownig Krads.	
3.	Second Japanese on Beans Shumai Salassi Second Shirong dan olong Gyoza Age Tofu Dees incl bowe eard in 9 Calamari S4.25 Deep fined spead or m Gyoza 10. Hijiki Cooked seconded 11. Negjimaki (Beef or Sheed beef or eliodes	\$3.75 Chicken)\$6.75	36. Tuna Roll \$4.00 37 Tuna Avocado Roll \$4.50 38 Spicy Tuna Roll \$4.95 9 difforma Roll \$3.75 40 Salmon Roll \$3.75	50. Dynamite Roll Spectrang, solmon yellowi ol cealhou wocodo & eraniu 1 Philadelphia Roll Salmon, recom Cheese op orado, scollino & eranchi	Chick Bee	15. <u>95</u> en Teriyaki f Teriyaki	
	rempare source of the style of the style of the style of the source of the style of	\$7.95 \$7.95	41 Salmon Avocado Roll \$4.50 42. Yellowtail w. Scallion Roll \$4.00 43. Salmon Skin Roll \$4.25 44. Shrimp w Avocado Roll \$4.40	52 Dragon Roll \$10.95 Ed. soncrab a ocodo d marago 53 Rainbow Roll \$10.95 Tuna, salmon, white fish avocado masago d crabsin k	Shrin Sushi	on Teriyaki np Teriyaki i (5 pieces) ni (7 pieces)	
7.	Bonded beet or checken i projectible on interest of the first soft first computation of the first source o	able \$5.95 o etable) \$6.95 \$10.95	45. Craw Fish Roll \$4.25 46. Torow Scallion Roll \$5.50 47. Shrimp Tempura Roll \$5.75 Fried shring in accordio, curumber, tohko 6 lettuc 48. Futo Maki (4 Peecs) \$4.95	54 Soft Shell Crab Roll \$8.50 55 Cucumber Roll \$3.25 56 Avocado Roll \$3.30 57 Asparagus Roll \$3.50 58 Vecetable Roll \$3.25		shimi A La Carte	/ P 25
7	Sushi Bar Appetizers Sunomono S6 95 22 Tuna Sashimi Appetizers (9 P	Jacas \ \$0.05	49 Boston Roll \$5.50 Shring eucumber, avocado lettuces, movounasse vi tobiko		75 Yellowtail (Hamacht) 76 Eel (Unagi) 77. White Fish (Shiromi)	\$2.5 \$2.5 \$2.5 \$2.5	50 25
	Black Pepper Tuna \$7.95 23 Salmon Saslum Scared pepper tuno ii poniu solics Tuna Taraki \$7.95 24. Double Saslum	i (teces) \$9.95	59. Iron Roll \$13.95	oecial Rolls 65. Rocky II Roll \$13.95	78 Spanish Mackerel (Sawara 79. Squid (Ika) 80. Scallop (Hotate) 81 Sweet Shrimp (Ama-Ebi)	\$2 \$2.1 \$2 \$2.	25 50
	porticipance Sushi i 5 Pieces Assorted) S6.25 Sashimi (9 Pieces Assorted) S7.75 Triple Sashimi Appetizers Toma tolmon & cell	\$11.25	Sprev tana, avocado erunela, toppeda vificed ed di nasabi tobola. Seneda ed lousce 60. Third Ave. Roll \$12.95 Two piece of shirmp tempuro, sprev tana di erunela no top	Two prices of shimp tempuna time real annual manage temped in mapped in multi-temped in erit same multi-temped Mercel in erit same 66 Salmon Naruto S12 95 Thank the electropher	82 Surf Clam (Hokkigai) 83 Crab Stick (Kani) 84 Shrimp (Ebi) 85 Egg Omelette (Tomago)	\$2 \$1 \$2 \$1	80 25
	Sushi Bar Entrees (Served w Soup or Sail Sushi Repular \$13.95 30 Chirashi	(ad) \$15.95	61 Spicy Girl Roll \$13.95	urapped around raimon, kam, arocado 4. masago. Sened u	86 Flying Fish Roe (Tob/ko) 87 Smell Roe (Masago)	\$2 \$2	
27	per sushi & tono noll Sushi Deluxe \$16.95 yees sushi & tono toll Sashim Deluxe \$18.95 Tekka Don Tinos sushim on a b	9 belat \$15.95	A masugo, topped u snowerab, stehnen & seon ced ponder 62. Tiger Roil Solmon & mun, topped u voltnon ma cel, crunchy masueu & soallimus	around snow crab, crabshek, acocada & musago (no rice)	88. Salmon Roe (Ikura) 89. Sea Urchin (Uni) 90. King Crab	\$2 \$3 \$4.	50
	6 canciles of threed row fish (18 pcs.) Such (8 Sachum) Sathum (6 pcs. time Sathum (6 pcs. time		63. New Orleans Roll \$13.95	68 Gold Point Roll \$10.95 Salman tempura ii shan		Soup	
29	Sushi & Sashimi Sathone to per time combination \$19.95 for the fig. 27 for which fig. 27 for which fig. 27 for which fig. 27 for which 27 per blooking fig. 27 per s fig. 37 per Salmon Sushi 12 per units fig. 27 per s fig. 37 per Salmon fig. 27 per units fig. 27 per s fig. 37 per Salmon fig. 27 per units fig. 27 per s fig. 37 per s fig.	ocs Sellowtool maebs, 1 pc Ikuro pcs salmon	Spiev eranfish, erinels, overedo, Topped n. half spiey tuno é o, souverab n. nosobi sahiko dana tike middle. Served n. eel souvee. 64. Jazz Roll \$12.95	crub, topped n. norobt tobiko 69 Volcano Roll Colfornia roll n. spax; tuno A spicy crub topped n. musago, crunchy A seallions served n. spicy sauce	91. Mtso Soup \$2.00 92. Osumashi Soup \$2.00 Clear Chicker Broth ii Mushrooms & Scotlions		50
	Assorted Rolls Dinner (Served w Sonp or		Salman skin, seun ced salod, eruneliy, kain & scalhons Served ii spies sauce & tapped ii sichmi (chili) pois der	70. Rock 'N' Roll \$12.95 Crunchy roll inside, topped in salmon, crunchi & masaga Served ii spite, souce	94 Fresh Garden Salad \$2.50 95 Squid Salad \$4.91	Crism salmon skin	50
33. 34	Crunchy roll, cel roll & California roll Ni-Ban	\$11.95 \$11.95	торрен и энгипенсингерді исе	71. Christmas Roll \$12.95 White tunn urapped n. seanced, avocado & fish roe	Variet Salad S4.9. Variet Salad S6.56	i egétoble, scothou & tobiko n special sauce 98. Sashimi Salad (Ran Fishes) \$7.9	95
35.	Tuno roll, yellantoil v. 15alhon roll & California roll San-Ban Spicy tuna roll, spicy solmon roll & spicy crab roll	\$11.95			RBQ cel n arocodo, snoncrab, tabiko w special sauce	Fresh octopus, tuna, solmon, white fish regelable in cream) sauce	





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SPAGNETH BIRNER WITH	
White or Red Clam Sauce	4.25
Mushreem Sauce	4.25
Sarile and Oli	3.75
Tomate Sauce	3.25
Meat Sauce	3.75
Marinara Sauce	3.50
Spaghetti with Meat Balls	4.00
Spaghettl with Sausages	4.00
Ziti — Tomato Sauco	3.25
Ziti — Mest Sauca	3.75
Ziti — Marinara Sauce	3.50
ZIN with Meat Balls or Sausages	4.00
Egg Plant Parmiglana Egg Plant Parmiglana with Spaghetti	4.25
Egg Plant Parmiglana with Spaghetti	4.75
DINNER SPECIALS	
Veal Casciatore	5.50
Veal and Peppers	5.50
Veal Gutlet Milanese	5.50
Veal Cutlet Parmiglana	5.50
Sausages and Peppers	5.50
Veal Gullet with Mushrooms	5.50 7.00
Veal Scaloppine a la Francese Veal Scaloppine a la Marsala with Mushrooms	7.00
Shrimes a la Marinara	7.25
Fried Shrimes	7.25
Shrimps Fra Clavela	7.25
Chicken Parmiglana	5.50
- Above Oishes Served with Choice of Or	2
Spaghatti — Ziti — Saisd	
HOME BAKED SPECIALS	
Lasagna	4.00
Manicotti	3.75
Rayloll	3.75
Ravioli ZXI	3.75
Stuffed Shells	3.75
Cannalon! (Stuffed with Meat)	3.75
Above Dishes With Meal Balls or Sausages - Extra	
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28.Obe.	20 (1110) 117 211	_, , (==			Penino
PIZZA		OUROVEN WINGS		DINNER SPECIA	L S
Small	Large	CHICKEN WINGS		Veal Rolatine	8.75
Cheese 7.00	8.25	All served with celery & Blue Cha-	ese dressing	Veal Cacciatore	
Mushrooms 8.25	9.75			Veal and Peppers	
Pepperone	9.75 9.75	BUFFALO CHICKEN W	INGS	Veal Cutlet Milanese	7.00
Anchovies 8.25	9.75	Hot Sauce with garlic butter, deep-frie		Veal Cutlet Parmigiana	7.00
Pepper 8.25	9.75	Can be ordered MILD, MEDIUM, OR h		Veal Cutlet with Mushrooms	7.00
Onion or Garlic 8.25	9.75 10.25			Veal Scaloppine a la Francese	
Spinach 8.75 Brocooli 8.75	10.25	10 pieces		Veal Scaloppine a la Marsala with Mu	
Meat Ball. 9.00	10.25	20 pieces	e10.16	Sausages and Peppers	
Salami	10.50	30 pieces	\$13.00	Baked Clams (6)	
Pizza Half Plain and Half with. 8.00 Harn. 9.50	9.75 10.50	50 pieces	\$16.25	Calamari - Sweet or Hot Sauce or (Fr	
Concarne (Meat Sauce) 10.25	12.25	60 pieces	\$19.50	Shrimps a la Marinara	
Egoplant 8.50	10.00	ou pieces		Fried Shrimps	
Italian Village Special	14.25	SPAGHETTI DINNE	R	Shrimps Fra Diavolo	
Italian Village Sicilian Style Pizza	10.00 15.75			Shrimps - Scampi	
	13.73	Fettucine Alfredo	5.50	Chicken Francese	
SOUP		Spaghetti - White or Red Clam Sauce.	5.00	Chicken Marsala	
Minestrone	2.50	Spaghetti - Mushroom Sauce	5.00		
HOT HEROES		Spaghetti - Garlic and Oll		Above Dishes Served with Cho	
		Spaghetti - Tomato Sauce		Spaghetti-Ziti-Salad	1
Meat Balls and Peppers		Spaghetti - Meat Sauce			
Sausages	3.50	Spaghetti - Marinara Sauce		LIBERT BALLER ANNOT	***
Sausages and Peppers	4.00	Spaghetti with Meat Balis		HOME BAKED SPECI	ALS
Veal and Peppers	4.75	Spaghetti with Sausages		7-1-10-1	2.00
Veal Cutlet		Ziti - Tomato Sauce		Tortellini	
Veal Cacciatori		Ziti - Meat Sauce		Lasagna	
Egg Plant Parmigiana	4.00	Ziti · Marinara Sauce		Ravioli	
Meat Ball Parmigiana	4.00	Egg Plant Parmigiana		Ziti	
Peppers and Egg		Egg Plant Parmigiana with Spaghetti.		Stuffed Shells	4.50
Sausages and Egg	4.50 °O's	Egg Flant Fairtigiana with opagnetti.			4.50
Chicken Parmigiana	4.75				sages-Extra 2.50
COLD HEROES	n/h	CAFFE			ougos isini a ana
Salami, Provolone, Lettuce & Tomato	4.00	Coffee	60	BEER-WINE-SOD	٨
Ham, Provolone, Lettuce & Tomato		Tea		OCCU-MINE-GOD	, ad
ITALIAN SPECIALTIES		Sanka			Graning
	4.50	Expresso		2-2	Grand Re-opening
Antipasto		Cappuccino		DESSERTS	Herry
Garlic Bread	1.00	Can Soda			
Calzone (Ricotta Cheese & Ham)	2.50			Cannoll	
Eppie Roll-Peppers, Onions, Sausage, Cheese	2.50	21 - 04 W 041 50 FA	,	Italian Cheese Cake	2.00
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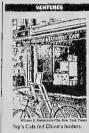
Appetizers Pumpkin and shrimp soup with Chipotle crema fresca Mixed baby greens with Jicama guajillo Vinaigrette Caesar with chile croutons & shaved Parmesan House pate with duck, rajas Poblanas & cornichons Queso de cabra (Goat cheese flán) with Epazote & Jalapeño Duck confit, mushrooms Quesadilla with Brie & Greens Steamed mussels with Tequila, lime juice, Serrano pepper & tomatoes Entrees Wild mushrooms Huitlacoche Crêpes with Brie & Poblane crema fresca Semolina Hoja Santa Tamalitos with corn, zucchini, tomatoes & saffrón 12 Grilled pork chop with Negra Modelo Ancho chile & Chayote gratin 14 Braised lamb shank in Merlot Mulato chile & potatoes 15 Roasted chicken with Chardonney tomatillo sauce & corn mashed potatoes Ancho chile crusted duck breast with Arepa, steamed vegetables and Rioja Tamarindo sauce Seafood Pozole with (mussels, shrimp, red snapper) white Homini & oregano Sauteed prawns with Mescal, Serrano pepper, lemon, coriander Pumpkin seed crusted Red Snapper with reasted zucchini & chipotle saffrón sauce Grilled shell steak with Tequila, Green peppercorn sauce & red potatoes Desserts Ibarra chocolate pear Tarte with goat's milk Caramel sauce Pumpkin Crème Caramel Brown sugar Kahlua Pot de Crème Pincapple Crème bruiée Tequila Lime Tarte

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Sonp, Winton Sunp, it Hot & Sour Sonp and Your Choice of
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5.	Sweet & Sour Pork	5.95
6.	Chicken with Garlic Sauce	5.95
7.	Sliced Chicken with Black Bean Sauce	5.95
8.	Sliced Chicken with Broccoli	5.95
9.	Chicken with Hot Pepper Sauce	5.95
10.	Chicken with Cashew Nuts	5.95
11.	Chicken with Mixed Chinese Vegetable	5.95
12.	Pepper Steak	6.95
13.	Sliced Beef with Broccoli	6.95
14.	Shredded Beef Szechuan Style	6.95
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16.	Baby Shrimp with Black Bean Sauce	6.95
17.	Baby Shrimp Hunan Style	6.95
18.	Chicken & Shrimp Combination	6.95
19.	Roast Pork with Chinese Vegetable	5.95
20.	Sliced Chicken with Bean Sprouts	5.95
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22.	Baby Shrimp with Bean Curd	6.95
23.	Baby Shrimp with Bear Sprouts	6.95
24.	Fried Chicken Wings	5.95
25.	Lo Mein (Pork, Beef, Chicken, Shrimp, or Veg.)	5.95
26.	Capital Chicken	6.95
27. 28.	General Tso's Chicken	6.95
28.	Sesame Chicken	
	Spare Ribs	6.95
30.	Prawns with Lobster Sauce	7.95
31.	Prawns with Mixed Vegetables	7.95
32. 33.	Roast Duck over Rice Chicken Chow Mein	6.95
34.		5.95
	Roast Pork over Rice	6.95
35.	Two Meat over Rice	700
36.	(Roast Duck and Roast Pork) Fresh Tomato with Bean Curd	7.95
		5.95
37.	String Beans with Chicken	5.95
38.	Bean Curd Szechuan Sauce	5.95
39.	General Tso's Bean Curd	5.95
40.	Sesame Bean Curd	5.95
41.	Pork Chop over Rice	6.95
	Red Type Hot & Spicy	

The New York Times NEW YORK, SUNDAY, JANUARY 28, 2021 DEPARTMENT OF THE PROPERTY OF THE PROP



State Visit,

Rite of Passage

A modest Asian restourant, by's Cate, opened on the Upper West 306 est x modes of the Common of the

"Many dishes we served them are at ways on the menu," Mr. Lin noted, citing ways on the menu," Mr. Lin noted, citing the server of the menu, and the server of the server

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tunned into flowers by a elever cleaver wielder the Lagrant 2006 PD S C THE ZAGAT 2006 PD S D S C Sometime of A "best-kept secera" on the upper West Side, bias affordable "inn" in match "Asian " pleases all galaties" with both Japanese and Chinece Glerings, Some Say the "hothing-to-looks of "decor processes" but seathletes still find in "best for takeout".

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	STARTER'S	
1.	Egg Roll or Vegetable Roll	1.
2.	Barbacued Beef (2)	5.
3.	Shumai (6)	4.
4.	Fried or Boiled Bumplings (6)	4.
5.	Steamed Shrimp Dumplings (6)	4.
6.	Roast Pork Bun (2)	3.
7.	Steamed or Fried Chicken Dumplings (6)	4.
8.	Steamed or Fried Vegetable Dumplings (6)	4.
9.	Szechuan Dumplings with Hot Oil (6)	4.
10. 11.	Cold Noodles with Sesame Sauce Soare Ribs (6)	8.
12.	Fried Chicken Wings (6)	4.
13.	Scalling Pancake	2.
14.	Small Steamed Buns (6)	5.
14.		-
	CLASSIC SOUP	,
15.	Wonton Soup	1. 1.
16. 17.	Egg Drop Soup	2.
18.	Hot & Sour Soup Bean Curd with Vegetable Soup (For 2)	4.
19	Minced Chicken & Corn Soup (For 2)	4.
20.	House Special Soup (For 2)	5.
20a.	Spinach Bean Curd Egg Drop Soup (For 2)	4.
	VEGETABLES	
21.	Aromatic Chinese Eggplant	8.
22.	Bean Curd with Black Mushrooms	8.
23.	Sautéed Spinach	8.
24.	Dried Sautéed String Beans	8.
25.	Bean Curd with Broceeli	8.
26. 27.	Bean Curd Szechuan Style	8.
28.	Bean Curd with Black Bean Sauce Mon Shu Vegetables (with 3 Pancakes)	8.
29.	Mixed Vegetables	8.
30.	Green Jade Delight	8
31.	Sweet & Sour Cabbage	8.
32.	General Tso's Bean Curd	8
33.	Sesame Bean Curd	8.
34.	Sour Cabbage & Bean Sprout	8
35.	Pntatoes with Vinegar Sauce	8
	PORK	
36.	Pork with Tea Sauce	9
37.	Pork with Dry Bean Curd	9
38.	Pork, Feking Style	9
39.	Pork with Garlie Sauce	9
40.	Pork with Mixed Vegetables	9
41.	Meo Shu Pork (with 3 Pancokes)	9
42.	Double Sautéed Sliced Pork Pork Chop with Peking Sauce	10
44.	Sour Beans with Minced Pork	10
44.	Sour Beans with minced Pork Sweet & Sour Pork	9
45.		,
	Red Type Hot & Spicy	

	CHEF'S Specialties	
46.	Crystal Shrimp	13.9
47.	Pepper Prawns Chinese Style	13.9
48.	Chicken with String Beans	10.9
49.	Capital Chicken	10.9
50.	Chicken with Pine Nuts	10.9
51.	General Tso's Chicken	10.9
52.	Sesame Chicken	10.9
53.	Chicken with Orange Flavor	10.9
54.	Sesame Beef	11.9
55.	Beef with Orange Flavor	11.9
56.	Aromatic Chinese Eggplant with Chicken	10.9
57.	Chinese Sausage with Sweet Peas	10.9
58.	Triple Crown	13.9
59. 60.	Crispy Shrimp & Scallop Seafood Deluxe	13.9
61.		12.9
	Mongolian B.B.Q. Lamh	13.9
62.	Prawns with Minced Gartic Steak Chinese Style	15.9
64.		10.9
54.s	Lotus Delight House Special Chicken	10.9
64.s		13.9
04.4	Lenny's Special (Lightly fried baby shrimp and scallops in chef spicy sauce w/	13.9
64.h	red and green peppers.) Taipei Pork Chop	11.9
04.11	(Stir-fried w. scallions, onion, and green vhill pepper)	11.7
64.c	Grilled Chileon Sea Bass	24.9
Ь	BEEF & LAMB	
65.	Beef with Green Pepper	10.5
66.	Beef with Tea Sauce	10.9
67.	Beef with Dry Bean Cord	10.9
68.	Beef with String Beans	10.9
69.	Beef, Szechuan Style	10.9
70.	Beef with Tomato & Bean Curd	10.9
71.	Beef with Mixed Vegetables	10.9
72.	Pepper Steak	10.9
73.	Beef with Brazcoli	10.9
74.	Beef with Snow Peas	10.9
75.	Sliced Lamb with Scallions	11.9
76.	Lamb, Hunan Style	11.5
77.	Spicy & Tangy Lamb	11.5
	SEAFOOD	
78.	Prawns with Mixed Vegetables	11.9
79.	Prawns with Broscoli	11.9
80.	Prawns with Garlic Sauce	11.9
81.	Prawns with Ginger and Scallion	11.9
82.	Baby Shrimp with Peanuts	10.9
83.	Baby Shrimp with Chili Sauce	10.9
84.	Baby Shrimp with Chill Sauce Baby Shrimp with Cashaw Nuts	10.9
84. 85.		10.9
84. 85. 86.	Baby Shrimp with Cashew Nuts Scallops, Hunan Style Red Rose Scallops	10.9 11.9 11.9
84. 85.	Baby Shrimp with Cashew Nuts Scallops, Hunan Style	10.9

	POULTRY	
	Sileed Chicken with Sour Cabbage	0.05
88	Sliced Chicken with Mixed Vesetables	9.95 9.95
90.	Sliced Chicken with Broccoli	9.95
91.	Sliced Chicken with Curry Sauce	9.95
92.	Sliced Chicken with Black Bean Sauce	9.95
93.	Sliced Chicken with Mushrooms	9.95
95. 94.	Mao Shu Chicken (with 3 Pancakes)	9.95
95.	Dized Chicken with Eggplant	9.93
95.	Diced Chicken with Cashew Nots	9.95
97.	Diced Chicken with Peanuts	9.95
98.	Diced Chicken & Baby Shrimo	10.95
99.	Sweet & Sour Chicken	9.95
	Roasi Duck (Half)	11.95
100.		11.50
	HEALTH FOOD	
101.	Steamed Spinseh with Bean Curd	8.95
102.	Steamed Mixed Vegetables	8.95
103.	Steamed Broccoll with Bean Curd	8.95
104.	Stearged Broccoll & String Boan	8.95
105.	Steamed Broccoli with Chicken	10.95
106.	Steamed Mixed Vegetables with Chicken	10.95
107.	Steamed Mixed Vegetables with Shrimp	12.95
108.	Steamed Mixed Vegetables with Scallops	12.95
109.	Steamed Shrimp, Chicken & Scallops with	
	Mixed Vegetables	13.95
	(All Steamed with Sauce on the Side)	
	NOODI E COUR	
	NOODLE SOUP	
	Steve Noodle Soup	6.95
	Noodle with Pork Chop	6.95
	Noodle with Mixed Vegetables	6.95
	Noodle with Beef	6.95
	Noodle with Chicken	6.95
115.	Noodle with Fresh Shrimp	6.95
	Noodle with Szechuan Plekled Cabbage & Pork	6.95
	Needle with Sour Cabbage & Perk	6.95
	Noodle Deluxe	6.95
	Roast Duck Noodle Soup	6.95
	Curry Chicken Noodle Soup	6.95
121.	Rosst Pork Noodle Scup	6.95
	NOODLE & RICE	
122.	Young Chow Fried Rice	7.95
123.	Fried Rice (Park, Beef, Chicken, Shrimp or Veg.)	6.95
124.	Lo Mela (Pork, Beef, Chicken, Shrimp or Veg.)	6.95
	House Special Chow Fun	9.95
	Chow Fun (Pork, Beef, Clucken, Shrimp or Veg.)	8.95
126.	Chow Mal Fun (Pork, Beef, Chicken, Shrimp or Veg.)	8.95
128.	Singapore Chow Mei Fun (Curry Flavor)	9.95
129.	Pan Fried Noedles (Pork, Beef, Chicken, Shrimp or Veg)	10.95
127.		10.93
	Red Type Hat & Spicy	